

PEARLY COW

BRIGHTON

2 COURSES 38 | 3 COURSES 45

WHILE YOU WAIT

Oysters (NGCI)

Merlot vinegar, shallot & lemon

5.5 EACH Half Dozen 27 Dozen 50

Please ask your server for our oysters of the day

Freshly baked bread and salted beef dripping butter 5

Gordal Reigner olives 6 (NGCI) (PB)

STARTERS

Crevette and lobster cocktail, Marie Rose sauce (NGCI)

Shaved beetroot, coconut, coriander (NGCI) (PB)

Monkfish carpaccio, nori, lime, sliced padron peppers (NGCI)

ROASTS

Choose between

Trenchmore roast beef, horseradish

Half roast chicken, bread sauce

Pork belly, apple sauce

Vegetable nut roast (V can be PB upon request)

served traditionally with roast potatoes, Yorkshire pudding,
cauliflower cheese, seasonal vegetables and gravy

DESSERTS

Mascarpone crème brûlée,
sour cherry sorbet (NGCI)

Selection of British cheese,
walnut and raisin bread crackers

Blackberry and apple crumble, custard & milk ice cream (NGCI)

Three scoops of ice cream or sorbet (NGCI)

S U N D A Y L U N C H

(GF) Gluten Free (PB) Plant Based (V) Vegetarian. Food prepared in our kitchen may contain one of the 14 allergens.

If you have a food allergy, please let a member of the team know.

A discretionary 12.5% service charge will be added to your bill.