

PEARLY COW

WHILE YOU WAIT

Freshly baked bread, salted beef dripping butter

Gordal Reigner olives +5

Oyster, lemon, mignonette +5.5

STARTERS

Steak tartare, egg yolk, grilled sourdough, smoked mayonnaise

Smoked cod's roe, flatbread, dill oil

Compressed watermelon, truffle goats cheese, padron peppers (NGCI)

THE MAIN EVENT

Line caught cod, mussels, saffron, samphire (NGCI)

45 Day salt-aged 300g Sirloin steak served medium rare

with peppercorn sauce, herb crumbed bone marrow

add a grilled prawn +5.5

Flame grilled aubergine, tahini dressing, pomegranate and parsley (NGCI, PB)

All mains are served with a selection of sides including beef fat chips with Dijonnaise,

buttered Jersey royals (NGCI), tenderstem broccoli with parsley butter and

tomato and basil salad (NGCI)

TO SHARE

Porterhouse steak 1kg +25 PER PERSON

Salt aged cote de boeuf 1kg +20 PER PERSON

served with peppercorn sauce, chimichurri and Béarnaise

AFTERS

Lemon tart, raspberry saucem lemon sorbet (NGCI)

Mascarpone crème brûlée, cherry sorbet (NCGI)

Selection of Sussex cheeses, walnut and raisin bread chutney

75 PER PERSON

We require each guest's menu choice two weeks prior.
Food & drink 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.
NGCI no gluten containing ingredients | PB plant based