

PEARLY COW

2 COURSES 36 | 3 COURSES 44

WHY NOT START WITH...

North Sea oysters, merlot vinegar, shallot (GF) * 5.5 EACH
Freshly baked sourdough, Longley Farm butter 2.5 PER PERSON

STARTERS

Taco Duo - please choose two from:

Roasted red pepper, goats cheese, olive
Salmon, avocado & chilli taco
Beef fillet, pomegranate, mustard *

Padron peppers, walnut, honey (NGCI)

Barbecued rosso prawns, chimichurri, crostini

Salmon gravadlax, beetroot, capers, cucumber (NCGI)

Grilled peaches, mozzarella, basil, mixed leaf, vinaigrette (NGCI)

Beef tartare: 45-day aged fillet, Exmoor caviar,
oyster cream, charred sourdough * + £5 SUPPLEMENT

MAINS

Pearly Cow roast of the day

Choose between 45-day salt aged beef sirloin, roast chicken, pork belly or nut roast
served traditionally with Yorkshire pudding, roasted parsnips, cauliflower cheese,
glazed carrots and roast potatoes

Fish of the day

Butternut squash stuffed with quinoa and chickpea salad, pine nuts (PB)

45-day salt-aged 8oz fillet with skin on fries, glazed onion, bone marrow,
peppercorn sauce + £11 SUPPLEMENT

SIDES

Beef fat or non beef fat chips, dijonaise, chives 9 (GF)

Seasonal greens, confit shallot 6.5 (V) (GF)

Skin on fries 6.5 (V) (GF)

Cauliflower cheese 6.5 (V) (GF)

Extra Yorkshire pudding 2 (V)

SWEET

Apple crumble with vanilla ice cream or custard

Vanilla crème brûlée shortbread (V)

Apple tarte tatin, vanilla ice-cream (V)

Chocolate mousse, dark chocolate shavings (V)

SUNDAY LUNCH

* Contains raw fish or meat.

The FSA advises the consumption of raw shellfish or meat increases the risk of food poisoning.

We recommend that children, pregnant women and anyone with a weaker immune system do not consume these products. Please ask us for more information.

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. | (GF) Gluten Free (PB) Plant Based (V) Vegetarian