

PEARLY COW

STARTER

Trio of Tacos
Beef fillet tartare, pomegranate
Goat's cheese, apricot, basil
Salmon, avocado, wasabi
45-day salt-aged beef fillet tartare, egg yolk, sourdough
Barbecued Rosso prawns, chimichurri, crostini
Grilled peaches, mozzarella, basil, mixed leaves (V)

MAINS

Waterford Farm 45-day salt-aged sirloin (280g)
Served medium rare with peppercorn sauce, glazed onion and herb-crusted bone marrow
Chargrilled skate wing, caper butter sauce
Slow-braised short rib, buttered mash, jus
Grilled aubergine, cherry tomatoes, pine nuts, gremolata (NGCI, PB)
Served for the table
Beef fat chips and seasonal greens with confit shallots

DESSERTS

Vanilla crème brûlée, homemade shortbread
Hot raspberry soufflé, vanilla ice cream
Apple tarte tatin, vanilla ice cream
Selection of Yorkshire cheeses, biscuits, tomato chutney and grapes

75 PER PERSON

P R I V A T E D I N I N G