

PEARLY COW

WHILE YOU WAIT

Oysters with merlot vinegar, shallot and lemon

Please ask for today's selection

Each 5.5 Half dozen 27 Dozen 50

Duo of tacos 8

Cured salmon, dill, Dijon

Beef fillet tartare

Padron peppers 6

Popcorn chicken, hot honey 6

Freshly baked bread, salted beef dripping butter

STARTERS

Braised pig cheeks, celeriac pureé

Compressed watermelon, truffle goats cheese padron peppers

Octopus carpaccio fermented chilli, olive oil

THE MAIN EVENT

Whole grilled local plaice, cider and roast fish cream, samphire

Round courgette stuffed with wild mushrooms and feta, roast tomato

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

with peppercorn sauce, herb crumbed bone marrow

add a grilled prawn +5.5

All mains are served with a selection of sides including beef fat chips with Dijonnaise,
tenderstem broccoli with parsley butter and roast squash with pumpkin seed pesto

AFTERS

Cherry bakewell tart, clotted cream ice cream

Mascarpone crème brûlée, cherry sorbet

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.