

THE PEARL

dining room

2 courses £50 | 3 courses £60

MILK BREAD LOAF 8

cheddar and roasted yeast sauce, chive butter

CUMBRAE ROCK OYSTERS 9 (3)

horseradish emulsion

FRIED CHICKEN 7

cranberry hot sauce, pickled cucumber

BEEF TARTARE 7

bavette steak, beef fat, english mustard, kentish crisps

CHEESE BISCUITS 5.5

dewly lancashire, shortbread, quince

BURY BLACK PUDDING CROQUETTE

apple gel, black garlic, cheese & thyme sauce

SKEWERED LAMB

braised belly, british chimichurri, whipped lancashire cheese

CURED TROUT

seared scottish trout, beurre blanc, trout roe, chives

MUSHROOM PARFAIT

chestnut, hen of the woods, oyster, red wine gel, crumpet

LITTLEWOODS CHICKEN

roasted breast, charred sweetcorn, miso purée, morels, red wine jus

LITTLEWOODS LAMB SADDLE

lamb rack and loin, parsnip and swede fritters, leek ash, kale

PAN FRIED SEA BASS

seared sea bass, jerusalem artichoke, sorrel, white wine sauce

CONFIT PUMPKIN

pumpkin & truffle ravioli, roasted shallot, kale

WALNUT CARROT CAKE

cream cheese ice cream, toffee sauce, candied walnuts

LEMON MERINGUE TART

amalfi lemon, candied lemon thyme, cherry blossom sorbet, shortcrust

CHOCOLATE MOUSSE

olive oil, sea salt

CHEESE PLATE

seasonal british cheeses, tomato & shallot relish, quince, linseed crackers, fresh prestwich honeycomb

If you have any food allergies or special dietary requirements, please inform a member of staff.
If you dine with us regularly & would like an alt. veg option, please notify us when making a reservation.