

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.