

THE PEARL

dining room

BREAD & BUTTER 5.5
wild farmed bread, whey fat butter

THE PEARL CHIPS 6.5
ox cheek, dill pickle, French's mustard

JERSEY ROYALS 5.5
baked potato, chives, crème fraîche

CURING REBELS AIR-DRIED HAM 6.5
high welfare pork

DEEP FRIED ANCHOVIES 5.5
house lager, Amalfi lemon

WYE VALLEY ASPARAGUS 12
asparagus, sheep's milk, confit chicken

GIN CURED SALMON 13
Prestwich gin, smoked salmon, caviar

FIELD 28 LEEKS 12
baby leeks, parfait, salad

ISLE OF WIGHT TOMATOES 11
tomatoes, burrata, consommé

BBQ BEEF 27
roast rump, ox tongue, white asparagus

CULL EWE 28
roast lamb, lamb fat potatoes, garleeks

ROAST MONKFISH 26
konro monkfish, cauliflower tikka, cumin

POLYSPORE MUSHROOMS 20
garlic mushrooms, Farm Yard Brew Co. stout, pearl barley

TARTE TATIN TO SHARE 18
apples, puff pastry, clotted cream

ARCTIC ROLL 9
raspberries, sorbet, sponge

FAITH'S TRIFLE 9
set custard, Gariguettes strawberries, shortbread

AFTER ATE 9
60% macondo, mint choc chip, tuiles

CHEESE 12
British cheeses by The Crafty Cheeseman, Hattersley Projects chutney, biscuits

