

THE PEARL

dining room

5 course set menu

*£200 per head inc. superior wine flight 1 Min. 13 ppl
(Not inc. service charge)*

BREAD & BUTTER

wild farmed bread, whey fat butter

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MUSHROOM RAVIOLO

Polypore mushrooms, yeast, farmyard brew co. stout

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WYE VALLEY ASPARAGUS

asparagus, goats milk panna cotta, confit chicken

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ROAST MONKFISH

konro monkfish, cauliflower tikka, cumin

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AFTER ATE

mint chocolate chip, 60% macondo, marquis

or

CHEESE

British cheeses by The Crafty Cheeseman
Hattersley Projects chutney, biscuits

This evening's superior wine flight has been selected to celebrate France's top producers and growers. Classic tasting wines from historic regions to pair with head chef, Iain Mark Thomas' refined, seasonal dishes.

NV ENFANT DE LA MONTAGNE 1ER CRU
Bertrand-Delespierre, Champagne

2021 CHAMPLOTS, SAINT AUBIN 1ER CRU
Sylvain Langoureau, Saint Aubin (Coté d'Or)

2017 MOULIS-EN-MEDOC, CHATEAU ANTHONIC
Jean-Baptiste Cordonnier, Bordeaux