

THE PEARL

dining room

PROSECCO COL FONDO 8/40
Veneto, Italy

BREAD & BUTTER 5.5
wild farmed bread, whey fat butter

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

MUSHROOMS 5.5
breaded mushrooms, roasted garlic purée

CURING REBELS AIR-DRIED HAM 6.5
high welfare pork

DEEP FRIED ANCHOVIES 5.5
house lager, Amalfi lemon

FLAME GRILLED MACKEREL 12
Scottish mackerel, WA4 cucumber, fennel

GIN CURED SALMON 13
Prestwich gin, smoked salmon, caviar

FIELD 28 LEEKS 12
baby leeks, parfait, salad

ISLE OF WIGHT TOMATOES 11
tomatoes, English burrata, consommé

CORNED BEEF HASH 27
roast rump, carrots, brisket

HAY BAKED HOGGET 28
Roast hogget, violet artichokes, peas

WILD BASS 26
line caught sea bass, Field 28 courgettes, agnolotti

ISLE OF WIGHT AUBERGINES 20
Roast aubergines, goats curd, smoked pureé

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

ARCTIC ROLL 9
raspberries, sorbet, sponge

FAITH'S TRIFLE 9
set custard, Hattersley Projects strawberries, shortbread

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

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

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