

THE PEARL

dining room

2 courses £55 / 3 courses £65

HAND DIVED ORKNEY SCALLOPS +5 supp

pork and cider velouté, cornish hogs pudding, compressed apple

2021 domaineournillon chablis 12

LITTLEWOODS SHORT RIB

red wine glaze, anchovy chimichurri, dashi baby turnips

2020 serra mãe, portugal 8

CORNISH MACKEREL

cured mackerel, salt baked beetroot, lacto fermented blackberry, sea-beet

2024 el senyal blanc 9

EVESHAM TOMATOES

peach, tomato sorbet, basil emulsion, lemon

2024 volubilia rosé 8

KOJI CURED CREEDY CARVER DUCK BREAST +5 supp

potato duck tartlet, hispi cabbage, pickled cucumber, beetroot and dark chocolate gel

2022 montepulciano d'abruzzo 12

LITTLEWOODS EX-DAIRY SIRLOIN

potato terrine, black treacle carrots, green bean salad, mushroom purée, red wine jus

2023 indigó, hungary 9

PAN FRIED SEA BASS

wild bass, warm salad of romanesco, kohlrabi, baby fennel, dashi fish sauce, kataifi fish cake, celeriac terrine

2023 white rioja alavesa 10

BURTS BLUE AND MUSHROOM STUFFED AGNOLOTTI

squash velouté, toasted hazelnut, hazelnut oil

2024 tradition riesling 11

ZABAGLIONE (TO SHARE)

seasonal stone fruits, sweet white wine, candied almonds, honey ice cream

shiratama umeshu plum wine (50ml) 6

FIG AND WHITE CHOCOLATE CHEESECAKE

brûléed british figs, cinnamon fig gel, white chocolate ice cream

2020 sauternes (75ml) 7

ROSEMARY CARAMEL TART

shortcrust, lemon thyme ice cream

st george nola coffee liqueur (50ml) 7

CHEESE PLATE

seasonal british cheeses, shallot relish, honeycomb, pickled walnuts, alfie's malt loaf

lagrima white port (75ml) 7