

# THE PEARL

dining room

*2 courses £35 / 3 courses £42*

*Under 12's roast & ice cream £18*

## BRAISED BEEF

baby turnips, confit shallot, red wine jus, pickled walnut

## CURED TROUT TARTARE

chalk stream trout, crème fraîche, cucumber, radish, trout roe

## HERITAGE TOMATOES

isle of wight tomato, nectarine, tomato sorbet, basil gel, lemon

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## BEEF RUMP

all the trimmings, yorkshire pudding, gravy

## PACKINGTON FREE RANGE PORK BELLY

all the trimmings, yorkshire pudding, gravy

## ROAST CELERIAC

all the trimmings, yorkshire pudding, wild garlic velouté

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## KENTISH STRAWBERRY CHEESECAKE

white chocolate sorbet, strawberry gel, meringue, honeycomb

## CHOCOLATE MOUSSE

single estate sicilian olive oil, sea salt

## WALNUT CARROT CAKE

pumpkin seed brittle, cream cheese ice cream

## CHEESE PLATE

seasonal british cheeses, garlic & shallot relish, quince, linseed crackers

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## ICE CREAM (*Under 12's*)

If you have any dietary requirements please inform a member of staff