

THE PEARL

dining room

2 courses £45 | 3 courses £55

BREAD AND OIL 5.5

focaccia, balsamic, olive oil

THE PEARL CHIPS 6

ox cheek, dill pickle, beef fat and mustard

ANCHOVIES 6

runaway brewery pilsner, amalfi lemon

SALT BAKED CELERIAC & CROUSTADE 6.5

pickled walnut, creme fraiche, nasturtium jam

WYE VALLEY ASPARAGUS

amalfi lemon, feta, pine nuts, asparagus puree

LOCH DUART SALMON

prestwich gin cured salmon, caviar, dill

PRESSING OF MALLARD

confit leg, brioche, fig and pear chutney

WA4 BEETROOT

roast beetroot, fennel, mousse

EX-DAIRY SIRLOIN

field28 onions, brisket, red wine jus, crispy shallot pomme

LYME PARK ESTATE VENISON

roast loin, purple sprouting broccoli, parmesan new potatoes

WHOLE ROAST PLAICE

shetland mussels, purple kale, dashi, shropshire kohlrabi, artichoke puree

CHARRED LEEK

hazelnuts, mushroom and truffle puree, pickled radish, cauliflower shoots

MILLE-FEUILLE

honey roasted bosc pear, vanilla chantilly

SPICED BRÛLÉE

set custard, blood orange sorbet, ginger

FORCED YORKSHIRE RHUBARB

parfait, compote, hobnob

CHOCOLATE TART

bbq fig leaf ice cream, hazelnut

CHEESE +7

british cheeses by the crafty cheeseman, hattersley projects chutney, biscuits