

THE PEARL

dining room

2 courses £50 | 3 courses £60

MILK BREAD LOAF 8

british parsley pesto, marmite butter

CUMBRAE OYSTERS (3) 9

scottish rock oysters, mignotte dressing, tabasco

GLAZED LAMB 9

lamb belly and ribs, crumbly cheshire dip, red wine jus

BEEF TACOS 7

braised ex-dairy beef, pickled shimeji, fermented hot sauce

CHEESE BISCUITS 5.5

dewly lancashire, shortbread, quince

BURY BLACK PUDDING CROQUETTES

smoked apple compote, black garlic, nasturtium

BEEF TARTARE

beef fat emulsion, smoked eel, milk bread toasts

CURED TROUT

scottish trout, pickled radish, orange and fennel jam, horseradish creme fraiche

MUSHROOMS ON TOAST

chestnut, hen of the woods, oyster, mushroom purée, masa sourdough

PACKINGTON FREE RANGE PORK

loin, crispy belly, celeriac fondants, braised leeks, simister free range fried egg

SALT MARSH LAMB SADDLE

lamb rack and loin, charred savoy cabbage, tenderstem, british chimichurri

ROASTED MONKFISH (+5 supp)

vadouvan roasted monkfish, potato rosti, mint emulsion, pea & curry sauce

BRAISED FENNEL

charred leeks, squash, horseradish, celeriac purée, shallots

CARROT CAKE

cream cheese ice cream, toffee sauce, candied walnuts

CHOCOLATE PAVÉ

roasted hazelnuts, 56% macondo pavé, brown butter ice cream

TREACLE TART

shortcrust, bbq fig leaf ice cream, woodruff tuile

CHEESE PLATE

seasonal british cheeses, apple & shallot chutney, quince, linseed crackers, fresh prestwich honeycomb

If you have any food allergies or special dietary requirements, please inform a member of staff.

If you dine with us regularly & would like an alt. veg option, please notify us when making a reservation.