

THE PEARL

dining room

2 courses £49 | 3 courses £59

TABLE BRIOCHE 9

mushroom butter brioche, wild garlic, seed crisp

VENISON DOUGHNUTS 7

yorkshire pecorino, beef emulsion, dill pickle

ANCHOVIES 6

runaway brewery pilsner, amalfi lemon

CHEDDAR SHORTBREAD 6.5

cheddar mousse, quince jelly

WYE VALLEY ASPARAGUS

amalfi lemon, feta, pine nuts, asparagus puree

LOCH DUART SALMON

prestwich gin cured salmon, caviar, dill

LYME PARK ESTATE VENISON

sticky venison, brioche, rhubarb compote

LAMB SALAD

lamb ribs, mint sausage, conference pear

EX-DAIRY SIRLOIN

field28 onions, wild mushroom, red wine jus, crispy shallot pomme

LITTLEWOODS LAMB SADDLE

roast loin, rack, purple sprouting broccoli, parmesan new potatoes

CURRIED CORNISH MONKFISH

purple heritage carrots, beer pickled onions, curry sauce

WILD GARLIC TAGLIATELLE

foraged wild garlic, potato foam, hen of the woods, toasted pecans

APPLE CRUMBLE TO SHARE

elderflower parfait, apple caramel, brown butter ice cream

BANANA SOUFFLE (MIN 2.PPL)

banana bread, banana peel rum ice cream

FORCED YORKSHIRE RHUBARB CHEESECAKE

white chocolate cheesecake, rhubarb ice cream

CHOCOLATE TART

bbq fig leaf ice cream, hazelnut

CHEESE +12

british cheeses by the crafty cheeseman, fig & apple chutney, biscuits