

THE PEARL

dining room

2 courses | 3 courses

£30 | £35

ISLE OF WIGHT TOMATOES

tomatoes, burrata, consommé

GIN CURED SALMON

Prestwich gin, smoked salmon, caviar

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HAY BAKED HOGGET

confit leg, violet artichoke, English peas

SALT BAKED CELERIAC

celeriac, summer truffle, Field28 onions

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ARCTIC ROLL

raspberries, sorbet, sponge

FAITH'S TRIFLE

set custard, Lancashire strawberries, shortbread

CHEESE +£7

British cheeses by The Crafty Cheeseman

Hattersley Projects chutney, biscuits

RESERVE A TABLE

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