

THE PEARL

dining room

ENGLISH SPARKLING 12
NV classic reserve Hattingley Valley

BREAD & BUTTER 5.5
wild farmed bread, whey fat butter

THE PEARL CHIPS 6.5
ox cheek, dill pickle, French's mustard

SK14 ARTICHOKEs 5.5
skin, mousse, crisp

CURING REBELS AIR-DRIED HAM 6.5
high welfare pork, burnt apple

DEEP FRIED ANCHOVIES 5.5
house lager, Amalfi lemon

CONFIT DUCK 12
duck terrine, whipped parfait, toasted brioche

HALIBUT 12
ceviche of halibut, quince, allotment pickles

OMELETTE ARNOLD BENNETT 11
smoked haddock, Yorkshire pecorino, Crackleberry farm eggs

SK14 BEETROOT 11
roast beetroot, fennel, Field 28 salad

BBQ BEEF 25
roast rump, ox stew, burnt onion

HOGGET & CABBAGE 192 26
roast hogget, The Pearl kebab, wild garlic

ROAST MONKFISH 26
konro monkfish, cauliflower tikka, cumin

POLYSPORE MUSHROOMS 20
garlic mushrooms, Farm Yard Brew Co. stout, pearl barley

TARTE TATIN TO SHARE 18
apples, puff pastry, clotted cream

"CHEESECAKE" 9
fig leaf, English champagne, hob knobs

NANNA BETTY'S RHUBARB & CUSTARD 9
set custard, rhubarb, iced parfait

AFTER ATE 9
60% macondo, mint choc chip, marquise

CHEESE 12
British cheeses by The Crafty Cheeseman, Hattersley Projects chutney, biscuits

DESSERT WINE 10
Chaos 2018, Valdisole, Italy