

# THE PEARL

dining room

COCCHI VERMOUTH 8  
vermouth di Torino, lemon, olive

BREAD & BUTTER 5.5  
wild farmed bread, whey fat butter

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

MUSHROOMS 5.5  
breaded mushroom, roasted garlic purée

CURING REBELS AIR-DRIED HAM 6.5  
high welfare pork

DEEP FRIED ANCHOVIES 5.5  
house lager, Amalfi lemon

FLAME GRILLED MACKEREL 12  
Scottish mackerel, WA4 cucumber, fennel

GIN CURED SALMON 13  
Prestwich gin, smoked salmon, caviar

ISLE OF WIGHT AUBERGINES 12  
roast aubergine, goats curd, smoked pureé

FIELD 28 TOMATOES 11  
tomato, English burrata, consommé

CORNED BEEF HASH 27  
roast rump, carrot, brisket

HAY BAKED HOGGET 28  
roast hogget, violet artichokes, English peas

LINE CAUGHT WILD BASS 26  
roast bass, Field 28 courgette, agnolotti

SALT BAKED CELERIAC 20  
celeriac, summer truffle, Field28 onions

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

ARCTIC ROLL 9  
raspberry, sorbet, sponge

FAITH'S TRIFLE 9  
set custard, Hattersley Projects strawberry, shortbread

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

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

RESERVE A TABLE