

THE PEARL

dining room

CHAMPAGNE 15

NV Bistrøtage B17, Pinot Noir, Françoise Martinot

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

LIVERPOOL BAY BASS 24

line caught bass, ravioli, langoustine sauce

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

CALVADOS 6

Julien Fremont, Normandy, France