

THE PEARL

dining room

2 courses £35 / 3 courses £42

Under 12's roast & ice cream £18

LAMB FILLET

lamb mini fillet & belly, pickled walnut, roasted asparagus

2023 koshava gamza & cab franc (chilled) 9

CURED TROUT

beurre blanc, trout roe, chives, caviar

2023 white rioja alavesa 10

EVESHAM TOMATOES

peach, tomato sorbet, chive emulsion, lemon

2024 volubilia rosé 8

BEEF RUMP

all the trimmings, yorkshire pudding, gravy

2023 côte du py, beaujolais 9

PACKINGTON FREE RANGE PORK BELLY

all the trimmings, yorkshire pudding, gravy

2025 cisplatino albariño 8

ROAST CELERIAC

all the trimmings, yorkshire pudding, wild garlic velouté

2023 sancerre 11

RHUBARB TARTE TATIN (TO SHARE)

forced yorkshire rhubarb, puff pastry, mint chocolate ice cream

2021 jaraya, moscato passito (50ml) 8

CHOCOLATE MOUSSE

single estate sicilian olive oil, sea salt

2022 recioto della valpolicella (75ml) 8

WALNUT CARROT CAKE

pumpkin seed brittle, cream cheese ice cream

carjillo / liquor 43, double espresso 9

CHEESE PLATE

seasonal british cheeses, garlic & shallot relish, quince, poppy seed crackers

lagrima white port (75ml) 7

ICE CREAM (Under 12's)

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