

# THE PEARL

dining room

*5 course set menu for 22ppl  
£4000 (Not inc. service charge)*

## BREAD & BUTTER

wild farmed bread, whey fat butter

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## MUSHROOM RAVIOLO

Polypore mushrooms, yeast, farmyard brew co. stout

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## ROAST MONKFISH

konro monkfish, cauliflower tikka, cumin

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## HAY BAKED HOGGET

braised shoulder, violet artichoke, English peas

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## AFTER ATE

mint chocolate chip, 60% macondo, marquis

or

## CHEESE

British cheeses by The Crafty Cheeseman  
Hattersley Projects chutney, biscuits

*Fin*