

THE PEARL

dining room

2 courses £50 | 3 courses £60

BRIOCHE LOAF 8

almond and tomato sauce, foraged wild garlic butter

snacks

CUMBRAE ROCK OYSTERS 9 (3)

martini dressing, smoked oil, pickled cucumber

SAUSAGE ROLL 7

littlewoods sausage meat, thyme, black garlic ketchup

BEEF TARTARE 7

bavette steak, cornichon, dijon mustard, kentish crisps

CHEESE GOUGERES 5.5

black bomber and truffle mousse, old Winchester, choux

FISHCAKE & POACHED EGG

cornish cod, preserved lemon, monks beard

BRAISED BEEF

baby turnips, confit shallot, red wine jus, pickled walnut

CURED TROUT TARTARE

chalk stream trout, crème fraîche, cucumber, radish, trout roe

HERITAGE TOMATOES

isle of wight tomato, spanish peach, tomato sorbet, basil gel, lemon

LITTLEWOODS VENISON

haunch, beetroot, courgette, wild garlic, jus

LITTLEWOODS LAMB SADDLE

lamb rack and loin, wye valley asparagus, crushed new potatoes, morels, red wine jus

PAN FRIED SEA BASS

seared sea bass, sauce vierge, peas, broad beans, winchester and pancetta foam

WILD GARLIC GNOCCHI

wild mushrooms, kentish potato, prestwich clough wild garlic

RUM BABA

forced yorkshire rhubarb, rum, custard cream ice cream

KENTISH STRAWBERRY CHEESECAKE

white chocolate sorbet, strawberry gel, meringue, honeycomb

CHOCOLATE MOUSSE

single estate sicilian extra virgin, sea salt, pistachio

CHEESE PLATE

seasonal british cheeses, shallot relish, quince, linseed crackers, fresh prestwich honeycomb

If you have any food allergies or special dietary requirements, please inform a member of staff.
If you dine with us regularly & would like an alt. veg option, please notify us when making a reservation.