

THE PEARL

dining room

2 courses £50 | 3 courses £60

MILK BREAD LOAF 8

cheddar and roasted yeast sauce, chive butter

CUMBRAE ROCK OYSTERS 9 (3)

horseradish emulsion, chive oil

FRIED CHICKEN 7

roasted garlic and peanut chilli aioli, pickled cucumber

BEEF TARTARE 7

bavette steak, beef fat, english mustard, kentish crisps

CHEESE BISCUITS 5.5

dewly lancashire, shortbread, quince

FISHCAKE & POACHED EGG

cornish cod, preserved lemon, monks beard

LAMB RIBS

braised ribs, british chimichurri, whipped lancashire cheese

CURED TROUT

seared scottish trout, beurre blanc, trout roe, chives

MUSHROOM PARFAIT

chestnut, hen of the woods, oyster, red wine gel, crumpet

LITTLEWOODS CHICKEN

roasted breast, charred sweetcorn, tender stem, miso, maitake, chicken jus

LITTLEWOODS LAMB SADDLE

lamb rack and loin, parsnip and swede fritters, leek ash, kale

PAN FRIED SEA BASS

seared sea bass, jerusalem artichoke, baby leeks, white wine sauce

CONFIT PUMPKIN

pumpkin & truffle ravioli, roasted shallot, kale

COGNAC BABA

forced yorkshire rhubarb, rémy martin, custard cream ice cream

LEMON MERINGUE TART

amalfi lemon, candied lemon thyme, cherry blossom sorbet, shortcrust

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.