

THE PEARL

dining room

HUGO SPRITZ 10

St Germaine, Prosecco Col Fondo, soda, mint

BREAD & BUTTER 5.5

wild farmed bread, whey fat butter

THE PEARL CHIPS 6.5

ox cheek, dill pickle, French's mustard

MUSHROOMS 5.5

breaded mushroom, roasted garlic purée

CURING REBELS AIR-DRIED HAM 6.5

high welfare pork

DEEP FRIED ANCHOVIES 5.5

house lager, Amalfi lemon

FLAME GRILLED MACKEREL 12

Scottish mackerel, WA4 cucumber, fennel

GIN CURED SALMON 13

Prestwich gin, smoked salmon, caviar

ISLE OF WIGHT AUBERGINES 12

roast aubergine, goats curd, smoked pureé

HERITAGE TOMATO SALAD 11

tomato, English burrata, consommé

CORNED BEEF HASH 27

roast rump, carrot, brisket

HAY BAKED HOGGET 28

roast hogget, violet artichoke, peas

WILD BASS 26

line caught sea bass, Field 28 courgette, agnolotti

KENTISH POTATO & TRUFFLE 20

Pink fir potato, summer truffle, Field28 kale

TARTE TATIN TO SHARE 18

apple, puff pastry, clotted cream

ARCTIC ROLL 9

raspberry, sorbet, sponge

FAITH'S TRIFLE 9

set custard, Hattersley Projects strawberry, shortbread

AFTER ATE 9

60% macondo, mint choc chip, marquise

CHEESE 12

British cheeses by The Crafty Cheeseman, Hattersley Projects chutney, biscuits

RESERVE A TABLE