

THE PEARL

dining room

2 courses £50 | 3 courses £60

FISHCAKE & POACHED EGG

cornish cod, preserved lemon, sautéed spinach, foraged three-cornered leek

2025 *cisplatino albariño* 8

BRAISED BEEF

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

2023 *koshava gamza & cab franc (chilled)* 9

CURED TROUT TARTARE

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

2023 *white rioja alavesa* 10

EVESHAM TOMATOES

peach, tomato sorbet, chive emulsion, lemon

2024 *volubilia rosé* 8

LITTLEWOODS VENISON

haunch, beetroot, courgette, wild garlic, venison jus

2018 *xinomavro* 12

LITTLEWOODS LAMB SADDLE

lamb rack and loin, wye valley asparagus, crushed new potatoes, hen of the woods, red wine jus

2023 *côte du py, beaujolais* 9

PAN FRIED SEA BASS

seared sea bass, sauce vierge, peas, broad beans, pancetta, pea purée

2023 *sancerre* 11

WILD GARLIC GNOCCHI

wild mushrooms, kentish potato, prestwich clough wild garlic

2024 *el senyal blanc* 9

RHUBARB TARTE TATIN (TO SHARE)

forced yorkshire rhubarb, puff pastry, mint chocolate ice cream

2021 *jaraya, moscato passito (50ml)* 8

KENTISH STRAWBERRY CHEESECAKE

white chocolate sorbet, strawberry gel, meringue, honeycomb

2020 *sauternes (75ml)* 7

CHOCOLATE MOUSSE

single estate sicilian extra virgin, sea salt, pistachio

2022 *recioto della valpolicella (75ml)* 8

CHEESE PLATE

seasonal british cheeses, shallot relish, quince, linseed crackers, pickled walnut

lagrima white port (75ml) 7