

THE PEARL

dining room

2 courses £50 | 3 courses £60

MILK BREAD LOAF 8

guinness and cheddar sauce, chive butter

FRIED CHICKEN 9

cranberry hot sauce, pickled cucumber

BEEF TARTARE 7

bavette steak, beef fat, english mustard, kentish crisps

CHEESE BISCUITS 5.5

dewly lancashire, shortbread, quince

BURY BLACK PUDDING CROQUETTE

smoked apple compote, black garlic, cheese & thyme

SKEWERED LAMB

braised lamb rib and belly, 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 DUCK

koji cured duck, heritage beetroots, baby fennel, five-spice red wine jus

SALT MARSH LAMB SADDLE

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

ROASTED MONKFISH (+5 supp)

pan roasted monk, jerusalem artichoke, baby leak & white wine sauce

CONFIT PUMPKIN

ricotta and brown butter ravioli, pumpkin and old winchester puree

CARROT CAKE

cream cheese ice cream, toffee sauce, candied walnuts

CHRISTMAS STEAMED SPONGE

roasted nutmeg, cinnamon, prunes, mince pie ice cream

TREACLE TART

shortcrust, bbq fig leaf ice cream, woodruff tuile

CHEESE PLATE

seasonal british cheeses, tomato & 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.