

# THE PEARL

dining room

2 courses £49 | 3 courses £59

## TABLE BRIOCHE 9

mushroom butter brioche, wild garlic, seed crisp

## VENISON DOUGHNUTS 7

yorkshire pecorino, beef emulsion, dill pickle

## ANCHOVIES 6

runaway brewery pilsner, amalfi lemon

## CHEDDAR SHORTBREAD 6.5

cheddar mousse, quince jelly

## WYE VALLEY ASPARAGUS

amalfi lemon, dewlay crumbly, pine nuts, asparagus puree

## LOCH DUART SALMON

prestwich gin cured salmon, caviar, dill

## LYME PARK ESTATE VENISON

sticky venison, brioche, black garlic and apple gel

## LAMB SALAD

lamb ribs & belly, mint sausage, conference pear

## EX-DAIRY SIRLOIN

shallot, wild mushroom, red wine jus, crispy shallot pomme

## LITTLEWOODS LAMB SADDLE

roast loin, rack, purple sprouting broccoli, parmesan new potatoes

## CURRIED CORNISH MONKFISH

heritage carrots, beer pickled onions, curry sauce

## WILD GARLIC TAGLIATELLE

foraged wild garlic, potato foam, hen of the woods, toasted pecans

## APPLE CRUMBLE TO SHARE

elderflower parfait, apple caramel, fig leaf ice cream

## BANANA SOUFFLE

banana bread, bury honey butter, roasted hazelnut and cocoa ice cream

## SEA BUCKTHORN CHEESECAKE

white chocolate, sea buckthorn curd, blood orange and black pepper ice cream

## RUBY CHOCOLATE TART

shropshire strawberries, clotted cream