

THE PEARL

dining room

2 courses £45 | 3 courses £55

today's aperitif

Cremant du Jura 9/50

BREAD & BUTTER 5.5

wild farmed bread, whey fat butter

THE PEARL CHIPS 6.5

ox cheek, dill pickle, french's mustard

SK14 ARTICHOKE 5.5

jerusalem artichokes, mousse, truffle

DEEP FRIED ANCHOVIES 5.5

house lager, amalfi lemon

WA4 BEETROOT

roast beetroot, fennel, mousse

LOCH DUART SALMON

prestwich gin cured salmon, exmoor caviar, dill

FIELD28 LEEKS

bbq Leeks, confit potatoes, ash

PRESSING OF MALLARD

confit leg, brioche, SK14 chutney

EX-DAIRY SIRLOIN

roast sirloin, field28 onions, brisket

HAGGIS, NEEPS & TATTIES

roast hogget, haggis, potato pressing

WHOLE ROAST PLAICE

shetland mussels, lancashire broccoli, creme fraiche

WA4 SQUASH

roast winter squash, northamptonshire blue, seeds

TARTE TATIN TO SHARE

apple, puff pastry, clotted cream

SPICED BRÛLÉE

set custard, clementine sorbet, ginger

FORCED YORKSHIRE RHUBARB

set cream, ice cream, hob nob

CHOCOLATE PARFAIT

60% macondo, mulled fruit, feuilletine

CHEESE 12

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