

THE PEARL

dining room

2 courses | 3 courses

£33 | £38

WA4 BEETROOT

roast beetroot, fennel, mousse

LOCH DUART SALMON

prestwich gin cured salmon, caviar, dill

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LITTLEWOODS LAMB SADDLE

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

WILD GARLIC TAGLIATELLE

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

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SPICED BRÛLÉE

set custard, blood orange sorbet, ginger

FORCED YORKSHIRE RHUBARB

parfait, compote, hobnob

CHEESE +£7

British cheeses by The Crafty Cheeseman

fig and pear chutney, biscuits

If you have any dietary requirements please inform a member of staff