

# THE PEARL

dining room

2 courses £55 / 3 courses £65

## FISHCAKE & POACHED EGG

cornish cod, preserved lemon, sautéed spinach, wild oyster leaf

2025 *el camarón albariño* 8

## LAKE DISTRICT LAMB

lamb rib, anchovy chimichurri, dashi baby turnips

2018 *xinomavro, naoussa* 12

## CURED MACKEREL

cornish mackerel, radish, plum jam, buttermilk

2021 *domaine fournillon chablis* 12

## EVESHAM TOMATOES

peach, tomato sorbet, chive emulsion, lemon

2024 *volubilia rosé* 8

## LITTLEWOODS EX-DAIRY SIRLOIN

potato terrine, black treacle carrots, bean salad, mushroom & caramelised onion purée, red wine jus

2024 *south african cabernet franc* 10

## LITTLEWOODS LAMB SADDLE

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

2024 *côte du py, beaujolais* 10

## 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

2022 *el senyal blanc* 9

## RHUBARB TARTE TATIN (TO SHARE)

wye valley rhubarb, puff pastry, creme fraiche ice cream

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

## KENTISH STRAWBERRY CHEESECAKE

white chocolate sorbet, strawberry gel, meringue, honeycomb

2020 *sauternes (75ml)* 7

## CHOCOLATE MOUSSE

orange infused single estate sicilian extra virgin, toasted hazelnut, maldons

2022 *recioto della valpolicella (75ml)* 8

## CHEESE PLATE

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

*lagrima white port (75ml)* 7