

THE PEARL

dining room

COCCHI VERMOUTH 8
vermouth di Torino, lemon, olive

BREAD & BUTTER 5.5
wild farmed bread, whey fat butter

THE PEARL CHIPS 6.5
ox cheek, dill pickle, French's mustard

PICKLED VEGETABLES 5.5
radish, carrot, onion

CURING REBELS AIR-DRIED HAM 6.5
high welfare pork

DEEP FRIED ANCHOVIES 5.5
house lager, Amalfi lemon

WA4 BEETROOT 11
roast beetroot, fennel, mousse

GIN CURED SALMON 13
Prestwich gin, smoked salmon, caviar

OMELETTE ARNOLD BENNETT 12
Cacklebean eggs, smoked haddock, Yorkshire pecorino

CREEDY CARVER DUCK 12
confit leg, brioche, SK14 chutney

EX-DAIRY COW 29
roast sirloin, SK14 artichokes, brisket

LYME PARK VENISON 30
red cabbage, espresso, stew

LINE CAUGHT WILD BASS 26
roast bass, Field 28 courgette, agnolotti

SALT BAKED CELERIAC 20
celeriac, summer truffle, Field28 onions

TARTE TATIN TO SHARE 18
apple, puff pastry, clotted cream

ARCTIC ROLL 9
bramble, sorbet, sponge

FAITH'S TRIFLE 9
set custard, Hattersley Projects strawberry, shortbread

CHOCOLATE TART 9
60% macondo, fig leaf ice cream

CHEESE 12
British cheeses by The Crafty Cheeseman, Hattersley Projects chutney, biscuits