

# THE PEARL

dining room

2 courses £45 | 3 courses £55

## BREAD & BUTTER 5.5

wild farmed bread, whey fat butter

## THE PEARL CHIPS 6.5

ox cheek, dill pickle, French's mustard

## SK14 ARTICHOKEs 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

## ROAST HOGGET

braised shoulder, lamb fat cabbage, roast potato purée

## WHOLE ROAST PLAICE

shetland mussels, lancashire broccoli, creme fraiche

## CW5 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