

THE PEARL

dining room

2 courses £37 | 3 courses £45

Under 12's roast & ice cream £18

GIN CURED SALMON

Prestwich gin, smoked salmon, caviar

LYME PARK ESTATE VENISON

tartare, Field28 beetroot, Yorkshire hot sauce

PRESSING OF MALLARD

confit leg, brioche, SK14 chutney

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LITTLEWOODS BRITISH & GRASS FED RUMP CAP

all the trimmings, Yorkshire pudding, Nanna Betty's gravy

PACKINGTON FREE RANGE PORK LOIN

all the trimmings, Yorkshire pudding, Nanna Betty's gravy

SALT BAKED CELERIAC

all the trimmings, Yorkshire pudding

An extra helping of Nanna Betty's gravy +3

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BAKED ALASKA

SK14 rhubarb, ice cream, meringue

FAITH'S TRIFLE

set custard, Hattersley Projects vimto, shortbread

CHOCOLATE TART

60% macondo, fig leaf ice cream

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ICE CREAM (*Under 12's*)

three scoops of farmhouse vanilla

CHEESE +12

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

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