


The Pearl



December Set Menu

2/3 courses | £45/£55

Throughout December we will be serving guests with a 2/3 course seasonal set menu.

(Saturday Set Lunch and Sunday Lunch menu will remain the same)

Reserve a table at thepearlmcr.com/reservations

For groups larger than 8, email us at hello@thepearlmcr.com

Starters

WA4 BEETROOT

roast beetroot, fennel, mousse

GIN CURED SALMON

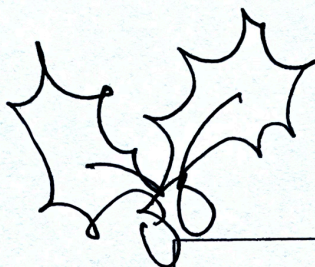
Prestwich gin, smoked salmon, caviar

OMELETTE ARNOLD BENNETT

Cacklebean, smoked haddock, Yorkshire pecorino

PRESSING OF MALLARD

confit leg, brioche, SK14 chutney



Mains

EX-DAIRY COW

roast sirloin, SK14 artichokes, brisket

LYME PARK VENISON

red cabbage, espresso syrup

SHETLAND COD

roast cod, shellfish sauce, Field28 squash

SALT BAKED CELERIAC

celeriac, summer truffle, Field28 onions

Desserts

TARTE TATIN TO SHARE

apple, puff pastry, clotted cream

BAKED ALASKA

SK14 rhubarb, ice cream, meringue

FAITH'S TRIFLE

set custard, Hattersley Projects vimto, shortbread

CHOCOLATE TART

60% macondo, fig leaf ice cream

Snacks

BREAD & BUTTER 5.5

wild farmed bread, whey fat butter

THE PEARL CHIPS 6.5

ox cheek, dill pickle, French's mustard

MUSHROOMS 5.5

Breaded mushrooms, confit garlic, SK14 parsley

CURING REBELS AIR-DRIED HAM 6.5

high welfare pork

DEEP FRIED ANCHOVIES 5.5

Track Arosa Helles, Amalfi lemon

CHEESE +12

British cheeses by The Crafty Cheeseman,

Hattersley Projects tomato chutney, biscuits

SUNDAY LUNCH 2-6pm

Roast meats from purveyors of excellence, Littlewoods butchers. Served with all the trimmings & Nanna Betty's gravy.

Vegetarian option also available.

2/3 courses | £37/£45

(Under 12's £18 Sunday Lunch with farmhouse vanilla ice cream)