

PEARLY COW

2 COURSES 34 | 3 COURSES 40

WHY NOT START WITH

North Sea oysters, Merlot vinegar, shallot (GF) 4.5 EACH
Freshly baked sourdough, Longley Farm butter 2.5 PER PERSON

STARTERS

Soup of the day, sourdough
Two salted cod & crab taco, preserved lemon
Mixed lettuces, puffed quinoa, apple (GF)(PB)
Yorkshire Gin cured salmon, English wasabi (GF)
Crispy Arlington egg, cured ham, English asparagus

MAINS

Pearly Cow roast of the day

45-day salt aged beef sirloin or shoulder of lamb or wild mushroom & pumpkin Wellington
Served traditionally with Yorkshire pudding, roasted parsnips, cauliflower cheese, glazed carrots, roast potatoes

North Sea Plaice, poached mussels, potato, lemon, samphire (GF)

45-day salt-aged 8oz fillet with skin on fries, glazed onion, bone marrow butter,
peppercorn sauce + £18 SUPPLEMENT

SIDES

Beef fat or non Beef fat chips, dijonaise, chives (GF) 9
Seasonal greens, confit shallot (GF) (V) 6
Skin on fries (GF) 6
Cauliflower cheese (GF) 6

SWEET

70% Valrhona chocolate tart, Yorkshire rhubarb, pistachio
Vanilla Creme Brûlée, shortbread
Bread & butter pudding, English custard
White chocolate parfait, seasonal fruits (GF)
Ice cream & sorbets

S U N D A Y L U N C H

A discretionary 12.5% service charge will be added to your bill. | (GF) Gluten Free (PB) Plant Based (V) Vegetarian
Food prepared in our kitchen may contain one of the 14 allergens. If you have a food allergy, please let a member of the team know