

PEARLY COW

TACO RECEPTION

A glass of Chapel Down

Red pepper, goats cheese, olive taco

Salt cod, tomato, preserved lemon taco

Beef fillet, pomegranate, mustard taco

Freshly baked bread and beef fat butter

STARTERS

York Gin cured salmon, English wasabi (GF)

Heritage tomato, burrata, chilli (GF, V)

Hand-dived scallops, black truffle, roasted cauliflower (GF)

45-day aged fillet of beef tartare, Exmoor caviar, oyster cream, charred sourdough

THE MAIN EVENT

10oz Sirloin Waterford Farm 45-day salt-aged steak
served with peppercorn, glazed onion, bone marrow butter (GF)

Wild mushroom & butternut squash Wellington, tender stem broccoli (PB)

Hazelnut crusted halibut, courgette, heritage potatoes (GF)

Guinea fowl, parsnip, pancetta, chestnuts, confit leg

served with

Beef fat chips, Dijonnaise, chives

Seasonal greens, confit shallot (GF, PB)

AFTERS

70% Valrhona chocolate tart, raspberry, pistachio

Vanilla crème brûlée, shortbread

Sticky toffee pudding soufflé, vanilla ice cream (GF, V)

White chocolate parfait, seasonal fruits (GF)

Coffee

95 PER PERSON

C H E E R S T O T H A T !