

# PEARLY COW

## WEDDING BREAKFAST MENU

### STARTERS

45-day aged fillet of beef tartare, Exmoor caviar, oyster cream, charred sourdough  
Hand-dived scallops, black truffle, roasted cauliflower (GF)  
Ham hock & black pudding terrine, apple chutney, toasted sourdough  
Roasted artichoke, chickpea, pickled baby vegetables (GF)(PB)

### MAINS

Waterford Farm 45-day salt-aged steak, 8oz fillet, beef fat chips, peppercorn sauce  
North Sea John Dory, saffron potatoes, fennel & orange salad  
Wild mushroom & butternut squash Wellington, seasonal vegetables (PB)  
Waterford Farm salt-aged Côte de Boeuf, beef fat chips served with peppercorn sauce & Béarnaise, glazed onions, bone marrow butter (GF) (For two people)  
Whole Scottish lobster, charred lemon, aioli, lobster butter sauce (GF) served with skin-on fries

### DESSERTS

Sticky toffee pudding soufflé, vanilla ice cream  
70% Valrhona chocolate tart, seasonal fruit, pistachio  
Vanilla crème brûlée, shortbread  
Selection of Yorkshire cheeses, biscuits, tomato chutney, grapes

### HOW IT WORKS...

Pick one dish from each course for all of your guests to enjoy with you. Don't worry if any of your guests have specific dietary requirements – we'll gladly cater to them.

**£89 PER PERSON**

# W E D D I N G S

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 any of the 14 allergens. If you have a food allergy, please let a member of the team know.

Thank you.