

# PEARLY COW

## BRIGHTON

### NEW YEAR'S EVE MENU

#### TO BEGIN

Orange-cured salmon taco (NGCI, DF)  
Goats cheese, pistachio and truffle honey taco (NGCI, V)  
Oysters with shallot and merlot vinegar (NGCI, DF)

#### STARTERS

Duck liver and smoked duck terrine, date chutney, brioche  
Woodfired scallops, roast cauliflower, chive butter sauce  
Pressed leeks, truffle dressing

#### THE MAIN EVENT

Fillet of beef  
beef fat chips, roast carrots, Bordelaise sauce  
Seabass  
aubergine imam bayildi, red wine sauce  
Goats cheese, spinach and walnut pithivier,  
baby carrots, red wine butter sauce

#### CHEESE

Tunworth, apple chutney, walnut bread

#### AFTERS

Cherry crème brûlée, cherry sorbet  
Chocolate fondant, hazelnut ice cream (V)

#### TO FINISH

Tuaca truffles, fennel biscuits (V)  
Tea and coffee

130 PER PERSON

A discretionary 12.5% service charge will be added to your bill.  
(V) Vegetarian (PB) Plant Based (NGCI) No Gluten Containing Ingredients (DF) Dairy Free.  
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.