

# PEARLY COW

## STARTERS

- Trio of Tacos
- Poached cod, lemon, thyme, olives
- Goats cheese, Bramley, mint
- Beef fillet tartare, swede, shallots, chives
- Smoked salmon, horseradish crème fraîche, pickled cucumber (NCGI)
- Roasted beetroot, walnut gremolata, orange (PB, NCGI)
- Beef tartare: 45-day aged fillet, tartare sauce, yolk, sourdough +5.5

## THE MAIN EVENT

- Pearly Cow Roast of the Day
- Choose between 45-day salt aged beef sirloin, roast turkey, pork belly or lamb (GF) or roasted celeriac wellington (PB)
- all served traditionally with Yorkshire pudding, roasted parsnips, cauliflower cheese, stuffing, glazed carrots and roast potatoes, Brussels sprouts, pigs in blankets
- Char-grilled monkfish, mussels, saffron sauce, with new potatoes
- Salt-aged 280g Sirloin or Ribeye, glazed onion, bone marrow, peppercorn sauce +30

### To share

- 500g Chateaubriand
- with glazed onion, bone marrow, chimichurri, bearnaise and peppercorn sauce
- +30 PER PERSON

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|--------------------------------|-------------------------------------------|
| Roast potatoes +9 (PB, NCGI)   | Seasonal greens, confit shallot +6.5 (PB) |
| Skin on fries +6.5 (PB, NCGI)  | Cauliflower cheese +6.5 (PB)              |
| Extra Yorkshire pudding +2 (V) | Brussel sprouts +6.5 (V)                  |

## AFTERS

- Vanilla crème brûlée shortbread (V)
- Bread & butter pudding, English custard (V)
- Sticky toffee pudding, vanilla ice cream, toffee sauce (V)

# BOXING DAY DINNER

(V) Vegetarian (PB) Plant Based (NCGI) No Gluten Containing Ingredients.

Food prepared in our kitchen may contain one of the 14 allergens. If you have a food allergy, please let us know.