

# PEARLY COW

## WHILE YOU WAIT

### Tacos

Tempura North Sea Oyster  
garlic aioli, nori seaweed **5**

Roasted red pepper, goats cheese, olive **3.5** (V)  
Salted cod, tomato, preserved lemon **4.5**  
Beef fillet, pomegranate, mustard **5.5**

Freshly baked sourdough,  
Longley Farm butter **4.5** (for two) (V)  
Nocellara del Belice olives DOC **5.5** (GF)(PB)

## STARTERS

### Ice

Hodgson Fish was established in 1916 in the fishing port of Hartlepool and renowned for their quality.

North Sea Oyster  
Merlot vinegar, shallot **4.5** (GF)  
Granny Smith apple, lime granita **4.5** (GF)  
York Gin cured salmon, English wasabi **16** (GF)  
Tuna tartare, smoked watermelon, pomegranate **16** (GF)  
Poached native lobster, basil, mango **18** (GF)

### Small Plates

**The Pearly Cow**  
45-day aged fillet of beef tartare, Exmoor caviar,  
oyster cream, charred sourdough **18**  
Heritage tomato, burrata, chilli **16** (GF)(V)  
Roasted artichoke, chickpea,  
pickled baby vegetables **14** (GF)(PB)  
Hand-dived scallops,  
black truffle, roasted cauliflower **20** (GF)

## MAINS

### Fire

Our meats come from local family farmers and butchers R&J, Waterford Farm cooked over our open-flamed Mibrasa gill.

**Waterford Farm 45-day salt-aged steaks**  
8oz Fillet **40** | 12oz Ribeye **38** | 10oz Sirloin **36**  
*Served with peppercorn, chimichurri or Béarnaise sauce,  
glazed onion, bone marrow butter (GF)*

Salt-aged Thirkleby duck  
red cabbage, carrot, red currant sauce **36** (GF)

John Dory,  
orange, fennel, saffron potatoes (GF) **34**

Wild mushroom and butternut squash Wellington,  
rainbow chard **30** (PB)

Hazelnut crusted halibut  
courgette, heritage potatoes, lemon **32** (GF)

Gressingham Guinea fowl  
parsnip, pancetta, chestnuts, confit leg **32** (GF)

## SIDES

Beef fat or non-beef fat chips, dijonnaise, chives **9** (GF)  
Mixed lettuces, puffed quinoa, apple **6** (GF)(PB)  
Seasonal greens, confit shallot **6** (GF)(PB)  
Skin on fries **6** (V)  
Buttered heritage potatoes, herbs **6** (GF)  
Peppercorn, Chimichurri or Béarnaise sauce **4.5** (GF)  
Garlic butter roasted tiger prawns **16** (GF)

## TO SHARE

**36oz salt-aged Côte de Boeuf** (for two) **89**  
Served with peppercorn, chimichurri and  
Béarnaise sauce, glazed onion, bone marrow butter (GF)

### Seafood Platter 28 PER PERSON

This is a celebration of the UK's freshest and  
finest fish and shellfish. Ask for today's selection (GF)

### Whole Native Lobster 7 PER 100G

Charred lemon, aioli, lobster butter sauce (GF)  
Lobsters ranging from 1.2kg - 1.4kg

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.