

PEARLY COW

Boxing Day Lunch

WHY NOT START WITH...

North Sea oysters, Merlot vinegar, shallots (GF) **4.5**
Freshly baked sourdough, Longley Farm butter **2.5 PER PERSON**

STARTERS

Roasted artichoke, chickpeas, pickled baby vegetables (GF) (PB)
Two salted cod & crab tacos, preserved lemon
Heritage tomato, burrata, carrot, chilli (GF) (V)
York Gin cured salmon, English wasabi (GF)
Pork belly & ham hock terrine, toasted sourdough, apple chutney

THE MAIN EVENT

Pearly Cow roast of the day, choose between...
45 day salt-aged beef sirloin, roasted Yorkshire turkey or wild mushroom & butternut squash Wellington (PB)
served traditionally with roast potatoes, Yorkshire pudding, roasted parsnips, cauliflower cheese & glazed carrots
Hazelnut crusted halibut, courgette, heritage potatoes, lemon (GF)
John Dory, orange, fennel, saffron potatoes (GF)
45-day salt-aged 8oz fillet with skin on fries, glazed onion, bone marrow butter,
peppercorn sauce + **£18 SUPPLEMENT**

SIDES

Beef fat or non beef fat chips, dijonnaise, chives (GF) **9**
Seasonal greens, confit shallot (GF) (V) **6**
Skin on fries (GF) (V) **6**
Cauliflower cheese (GF) (V) **6**
Extra Yorkshire pudding (V) **2**

SWEET

70% Valrhona chocolate tart, raspberry, pistachio
Vanilla Crème Brûlée, shortbread (V)
Bread & butter pudding, English custard (V)
White chocolate parfait, seasonal fruits (GF)
Traditional Christmas pudding with brandy sauce
Ice cream & sorbets (V)

3 COURSES 50 PER PERSON

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.