

W H I L E Y O U W A I T

Cocktails

Seaside Martini 14
Fig Old Fashioned 14
Badminton Cup 15

Tacos

Red pepper, goats curd, olive, sweet onion gel 4 (V)
Salted cod, crab, preserved lemon, nori mayonnaise 5
Beef fillet, Dijon mustard 6
Lobster, apple, fennel 5.5
Dill cured salmon, Dijon dressing 4.5

Oysters

Whitstable Oysters 5
Lindisfarne Oysters 5.5
Jersey Oysters 5
Merlot vinegar, shallot and lemon

Nibbles

Freshly baked bread,
salted beef dripping butter 5
Gordal Reigner olives 6 (NGCI) (PB)

Fire

All our meats are cooked over flame on our Mibrasa grill

45 Day salt-aged Steaks

8oz Fillet 42 | 12oz Ribeye 40 | 10oz Sirloin 30
*served with peppercorn, chimichurri or Béarnaise sauce,
glazed onion, herb crusted bone marrow (NGCI)*

Slow braised short rib of Sussex wagyu, pommes mousseline 32

Local loin of cod, savoy cabbage, smoked bacon, white wine chive sauce 32

Half wood fired lobster, parsley, dill butter and fries 36 (NGCI)

Grilled cauliflower, miso butterbeans, pomegranate 20 (NGCI) (PB)

Wild mushroom and farro risotto, British truffles 24 (V)

Market fish of the day

S I D E S

Beef fat chips, dijonnaise, chives 9 (NGCI)

Skin on fries 7 (NGCI) (PB)

Pommes Mousseline 7 (NGCI)

Rocket and fermented grain salad, soy dressing 7 (NGCI) (PB)

Charred hispi cabbage, ranch dressing, crispy onions 7

Roasted balsamic glazed beets 7 (NGCI)

Butternut squash wedge, tandoori seeds 7 (PB)

Béarnaise, chimichurri or peppercorn sauce 5 (NGCI)

Ice

Natural, organic, and renowned for their quality,
Brighton and Newhaven Fish supply all our seafood

Scallop cured in yuzu and cucumber 22 (NGCI)

Loch Duart salmon gravadlax, dill and mustard dressing, Nordic rye bread 20

Carpaccio of venison, horseradish 20

Beetroot carpaccio, pickled radish, coconut dressing 13 (PB)

Small Plates

The Pearly Cow

45-day aged fillet of beef tartare, Exmoor caviar,
oyster cream, charred sourdough 20

Crispy cod head terrine, egg and parsley dressing 17

Wood fired scallop, cauliflower, brown butter 19

Chargrilled octopus, romesco sauce 17

Garlic wild mushrooms on toast, poached hen’s egg 20 (V)

T O S H A R E

36oz salt-aged Côte de Boeuf 95
served with peppercorn, chimichurri and Béarnaise sauce,
glazed onion, bone marrow butter

36oz Porterhouse steak 110
served with peppercorn, chimichurri and Béarnaise sauce,
glazed onion, roasted bone marrow

Rolled Porchetta 55
roast apples, fennel, cider sauce

We’re a cashless restaurant and accept payment by credit or debit card. A discretionary 12.5% service charge will be added to your bill. (NGCI) No Gluten Containing Ingredients (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.

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