

PEARLY COW

BRIGHTON

2 COURSES 32 | 3 COURSES 40

WHILE YOU WAIT

Oysters

Whitstable oysters (GF) 4.5 EACH
Lindisfarne oysters 5 EACH
Jersey oysters 4.5 EACH
Merlot vinegar, shallot & lemon 5

Tacos

Roasted red pepper, goats curd, olive, sweet onion 3.5 (V)
Salted cod & crab, preserved lemon, nori mayonnaise 4.5
Beef fillet tartare, Dijon mustard 5.5
Lobster, apple, fennel 5.5

STARTERS

'The Pearly Cow' 45-day aged fillet of beef tartare, oyster cream, Exmoor caviar, charred sourdough

Beetroot carpaccio, pickled radish, coconut dressing (PB)

Trio of Tacos

Salted cod & crab, preserved lemon, nori mayonnaise
Lobster, apple, fennel, roasted red pepper
Goats curd, olive, sweet onion gel

Butternut squash soup with coconut yogurt (PB)

ROASTS

Choose between

Sussex Wagyu Beef Topside

Half Roast Chicken

Rolled Porchetta

Nut Roast (V can be PB upon request)

served traditionally with roast potatoes, Yorkshire pudding,
cauliflower cheese, roast carrots, red cabbage, greens & gravy

DESSERTS

Mascarpone crème brûlée
sour cherry sorbet

Raspberry trifle
pistachio, white chocolate

Selection of British cheese,
walnut and raisin bread crackers

Blackberry, apple and rhubarb crumble to share
served with custard & milk ice cream

Three scoops of ice cream or sorbet

S U N D A Y L U N C H

(GF) Gluten Free (PB) Plant Based (V) Vegetarian | 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.
A discretionary 12.5% service charge will be added to your bill. |