

# PEARLY COW

## BRIGHTON

2 COURSES 34 | 3 COURSES 42

### WHILE YOU WAIT

#### Oysters

Whitstable oysters (GF) 5 EACH  
Lindisfarne oysters 5.5 EACH  
Jersey oysters 5 EACH  
Merlot vinegar, shallot & lemon

#### Tacos

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

### STARTERS

Burrata, peas, local asparagus  
Loch Duart salmon gravlax, dill and mustard dressing, Nordic rye bread

#### Trio of Tacos

Beef fillet tartare, Dijon mustard  
Dill cured salmon, Dijon dressing  
Roasted red pepper, goats curd, olive, sweet onion gel

### ROASTS

Choose between  
Sussex Wagyu Beef Topside and Yorkshire pudding  
Half Roast Chicken  
Nut Roast (V can be PB upon request)  
served traditionally with roast potatoes,  
cauliflower cheese, roast carrots, red cabbage, greens & gravy

### DESSERTS

Mascarpone crème brûlée  
sour cherry sorbet  
Mixed berry Eton mess  
Selection of British cheese,  
walnut and raisin bread crackers  
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. |