

Pearson's Market Menu

2 Courses 18 3 Courses 20

To Start.....

Stonegate Goats Cheese Mouse, Dandelion Leaves, Lamb's Lettuce,
Toasted Pine Nuts, Truffle & Honey Dressing **V**

Roast Fillet of Local Mackerel, Cucumber, Radish, Apple Gel, Oyster Mayonnaise

Pan Roasted Quail Breast Wrapped in Crisp Pancetta, Quail Scotch Egg,
Pickled Red Cabbage, Red Wine Jus **Supplement 2**

To Follow.....

Slow Cooked Blade of Beef, Olive Oil Creamed Potato, Smoked Pancetta, Onion Marmalade,
New Season Pea Mousse, Red Wine Jus

Pan Fried Fillet of Cod, Buttered Asparagus, Warm Lobster & Razor Clam Salad,
Fish Cream, Lobster Oil **Supplement 5**

Pan Fried Wild Sea Trout, Dill Potatoes, Cucumber & Horseradish Cream,
Buttered Samphire

Side Dishes 3.50 each

Garlic Creamed Spinach
Cauliflower Cheese with Winterdale Cheese
Selection of Our Vegetables £5
Leek & Bacon Crumble
Thin Chips

Triple Cooked Chips
Creamed Potatoes
Beef Dripping Sautéed Potatoes
Purple Sprouting Broccoli with Toasted Almonds
Local Bunched Carrots, Tarragon Butter

To Finish.....

White Chocolate Pave, Raspberries Compote, Raspberry Sorbet

Caramelized Apples, Vanilla Foam, Hazelnut & Oat Crumb

Selection of British and French Cheeses, Biscuits & Chutney **2.50 Supplement**
Roquefort, Barbers 1843, Canterbury Cobble, Scrumpy Sussex, Stonegate Goat Cheese

A discretionary service charge of 10% will be added to the bill
Please note our food does contain ALLERGENS, please ask for more details.
To the best of our knowledge, No Genetically Modified Ingredients have been used
All Prices are inclusive of 20% VAT