

Pearson's Market Menu

2 Courses 18 3 Courses 20

To Start.....

Heritage Tomato & Shallot Salad, Basil Mousse, Confit Shallot Dressing,
Black Olive Crumb *GF*

Warm Crisp Oak Smoked Saltmarsh Lamb Salad, Tomato, Chilli & Soy Dressing,
Chinese Radish, Rocket, Toasted Sesame Seeds 8 *GF*

To Follow.....

Roast Free Range Chicken Breast, Potato Galette, Butter Peas, Broad Beans & Girolles,
Red Wine Sauce

Pan Fried Fillet of Hake, Compressed Cucumber, Lemon Gel, Cornish Crab,
Lemon Grass Consommé

Side Dishes 3.50 each

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

Triple Cooked Chips
Creamed Potatoes
Beef Dripping Sautéed Potatoes
Local Bunched Carrots, Tarragon Butter

To Finish.....

White Chocolate Cheesecake, Macerated Cherries, Cherry Sorbet

Strawberries & Cream

(Fresh & Poached Strawberries, Pimm's Jelly, Clotted Cream, Meringue)

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