

Pearson's Express Lunch Menu

2 Courses 13 3 Courses 15

To Start.....

Local Leek & Potato Soup, Potato Salad, Whole Grain Mustard Cream **V**

Warm Aerated Smoked Applewood Cheese Mousse, Textures of Onion,
Toasted Onion Brioche **V**

Charred Fillet Of Cornish Mackerel, Capers, Cucumber & Coriander Couscous,
Pickled Cucumber Relish **Supplement 2**

To Follow.....

Pan Fried Calves Liver, Creamed Potato, Buttered Hispi Cabbage, Crispy Bacon,
Red Wine Jus

Pan Fried Fillet Of Gurnard, Roasted Salsify Puree, Tempura Fried Langoustine,
Crab & Chive Butter Sauce

Confit Charing Pork Belly, Creamed Cabbage, Caramelized Apple Puree, Pickled Apples,
Black Pudding Crumb, Grain Mustard Cream **Supplement 3**

Side Dishes 3.50 each

Garlic Creamed Spinach

Cauliflower Cheese with Smoked 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.....

Millionaire Shortbread, Vanilla Ice Cream, Salted Caramel

Poached Rhubarb & Stem Ginger Cheesecake, Rhubarb Sorbet

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