

Pearson's Market Menu

2 Courses 18 3 Courses 20

To Start.....

Watercress & Spinach Soup, Smoked Berkshire Ham Hock, Garlic Cream

Deep Fried Crispy Duck Egg, Wild Mushroom & Tarragon Fricassee,
Winter Truffle Dressing 7 V

Crisp Coronation Chicken Croquette, Pickled Apricots, Curried Mayonnaise,
Coriander Cress

To Follow.....

Slow Cooked Mutton & Rosemary Pudding with a Suet Crust, Creamed Potato,
Roasted Root Vegetables, Lamb Jus Supplement 3

Pan Fried Fillet of Gurnard, Braised Citrus Fennel, Saffron Potatoes, Crab & Brown
Shrimp Butter Sauce

Roast 40 Day Aged Sirloin, Smoked Carrot Puree, Garlic & Thyme Mushrooms,
Red Wine Jus

Side Dishes 3.5 each

Butter Brussel Sprouts, Roasted Chestnuts ♥
Cauliflower Cheese with Smoked Winterdale Cheese
Selection of Our Vegetables £5
Roast Honey and Thyme Piccolo Parsnips
Purple Sprouting Broccoli with Toasted Almonds

Triple Cooked Chips
Lighty Spiced Braised Red Cabbage
Beef Dripping Roast Potatoes
Thin Chips

To Finish.....

Warm Dark Chocolate Brownie, Cranberry Compote, Pomegranate, Milk Sorbe

Poached Rhubarb, Set Vanilla Custard, Stem Ginger Crumb

A Selection of British Cheeses, Biscuits & Chutney 2.50 Supplement
Roquefort, Barbers 1843, Canterbury Cobble, Scrumpy Sussex, Stongate 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