

Pearson's Tasting Menu

5 Courses 28 With Wine 40

Mussel & Saffron Broth, Confit Potato
(125ml Chenin Blanc, Kleinkloof Paarl, South Africa 2017)

Pan Fried Veal Sweetbread, Carrot & Ginger Puree,
Amaretti Foam
(125ml Primitivo, Visconti Della Rocca, Puglia, Italy 2017)

Steam Fillet of Cornish Hake, Braised Gem,
Purple Sprouting Broccoli
*(125ml Picpoul de Pinet, Domaine De La Serre, Languedoc,
France, 2017)*

Herb Crusted Best End of Salt Marsh Lamb, Glazed Potato,
Shaved Courgette, Basil, Lamb Jus Gras
(125ml Passimiento Nero D'Avola, Baglio Gibellina, Sicily, 2016)

Gateau Opera, Caramelised Hazelnuts, Honey Comb,
Marmalade Ice Cream
(35ml Rubis, Chocolate Wine, Spain)

A discretionary service charge of 10% will be added to the bill
Please note our food does contain ALLERGENS, please ask for
more details. All Prices are inclusive of 20% VAT