

WILD AND UNTAMEABLE, BUT STRANGELY CALMING.

Small plates

- Sourdough bread, olive oil, balsamic | 35
- Provençal vegetable crudities on ice, feta & pistachio emulsion | 65
- Italian beef tomato, burrata, 25-year-old balsamic, tomato salt | 60
- Braised octopus, puy lentil, salsa verde | 230
- Raw beef tartar, cured egg, truffle, horseradish | 70
- Tuscan olive oil pouched lobster 'nicoise' salad | 205
- Whipped burrata, honey glazed figs, sourdough toast | 68

Crudo fish bar

- Crab on toast, piquillo pepper, lemon purée | 160
- Hamachi crudo, orange, fennel, dill, celery | 68
- Seared yellow fin tuna, lemon, radish, mouli | 80
- Marinated salmon, beetroot, mustard yoghurt, horseradish crumble | 70

Pasta

- Casarecce, basil, parmesan, pine nuts, roquet | 75
- Fettucine, Atlantic white crab, brown crab butter, capers, tarragon | 99

Roasted

- Seabream fillet, lemon potato, saffron clam sauce | 160
- Roast snapper, red pepper puree, squid, white bean | 175
- Rack of lamb, shoulder confit, braised fennel, shallots, bbq aubergine purée | 220
- Whole roasted chicken, thyme, mushroom, spinach, parmentier potato (for 2) | 280

Grill

- Florentine rib eye steak, Provençal herb pesto, lemon, wild mushroom, sunchokes | 210
- Fish of the day grilled and served simply with olive oil, lemon and sea salt (for 2) | 165
- 42 dry aged cote de boeuf served with rosemary and garlic cracked potatoes, fine beans and hazelnuts, herb salad (for 2) | 750

Vegetables

- Tenderstem broccoli, chilli, garlic | 35
- Haricot vert, shallot, hazelnut | 35
- Truffle and parmesan fries | 35
- Cracked rosemary potatoes, garlic aioli | 35
- Mixed leaves and herb salad | 35
- Cherry tomato and shallot salad | 35

Sauces

- Tomato and olive paste | 20
- Béarnaise | 20
- Salsa verde | 20
- Basil pesto | 20
- Peppercorn sauce | 20

Please inform your waiter of any allergy or dietary requirements

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