

PEARLY COW

£ 3 8 PER PERSON
9 0 MINUTES SITTING

FIRST COURSE

Prawn cocktail (GF)

North Sea oysters (GF)

SECOND COURSE

Mussels mariniere

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Scottish crab & avocado on charred sourdough

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Baked hand dived scallop with gruyere

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Smoked salmon scone, horseradish
& chive creme fraiche

An extra Oyster 4 EACH

A Whole Lobster 7 PER 100G
(Lobsters range from 1.2kg - 1.4kg)

Why not make it bottomless with an endless
Supply of QV Rosé for an additional 20PP

AFTERNOON SEA

A discretionary 12.5% service charge will be added to your bill.

(GF) Gluten Free (PB) Plant Based (V) Vegetarian

Food prepared in our kitchen may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts.

If you have a food allergy, please let a member of the team know. Thank you.