

Charcoal Grills

WHOLE DOVER SOLE 14oz 45.00

On or off the bone with lemon & herb butter

SALMON FILLET 19.00

Brushed with Manuka honey

SEA BASS FILLET 23.00

Garlic and herb marinade

KING PRAWNS 25.00

Tomato and chilli jam, burnt lime

FLAT IRON CHICKEN 18.00

Butterflied with lemon and thyme marinade

THE PEARL CHEESEBURGER 14.00

Keen's Cheddar, tomato chutney,
garlic mayonnaise

Served medium well or well done only

RIB-EYE STEAK 10oz 34.00

Marbled, moist, full of flavour

FILLET STEAK 8oz 36.00

The most tender steak

SIRLOIN STEAK 10oz 32.00

Rich mature flavour

SURF 'N' TURF YOUR STEAK:

Add grilled half lobster
plus 28.00

VEAL CUTLET 10oz 45.00

Sage butter & wild mushrooms

LAMB CUTLETS 26.00

Three cutlets marinated in eastern spices

All dishes served with fries and your choice of Béarnaise,
red wine or green peppercorn sauce

Sides

OLIVES (vg) 4.00 / BASKET OF BAGUETTE (v) 4.00

POTATOES:

MASHED / SAUTÉED / FRIES / BUTTERED NEW HERITAGE 5.00 EACH

VEGETABLES:

GREEN BEANS / SPINACH / BROCCOLI HOLLANDAISE / ASPARAGUS 5.00 EACH

SALADS:

ROCKET & PARMESAN / TOMATO & SHALLOT / GEM HEART, TOMATO & AVOCADO SALAD 5.00 EACH

(v) - Vegetarian (vg) - Vegan All our food is prepared in a kitchen where nuts, gluten and other allergens are present,
and our menu descriptions do not include all ingredients.

If you have a food allergy or intolerance, please let us know before ordering.

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