

La Perle



seasonal • local • ethical

CHEF'S AUTUMN MENU

Canapés

Homemade Buttermilk Sourdough with Seaweed Butter

*Beef Bourguignon Pommes Dauphine, Dehydrated Bacon, Roasted Garlic Aioli, Shallot Rings
Beetroot and Vodka Cured Salmon, Blini, Pickled Cucumber, Dill Creme Fraiche, Caviar*

La Perle Elderflower Bellini 100ml

La Perle Autumn Salad

*Roasted Squash, Beets, Rosary Goats Cheese, Salsify, Toasted Seeds,
Pickled Mushrooms, Confit Egg Yolk, Baby Herbs, Fresh Truffle*

Grosset 'Alea' Riesling 2021 Clare Valley, Australia 100ml

Ravioli

Lymington Lobster Ravioli, Baby Spinach, Shellfish Bisque, Tarragon, Crustacea Oil

Kevin Judd, Greywacke Chardonnay 2017 Marlborough, New Zealand 100ml

Palate Cleanser

Coconut Sorbet, Pineapple, Lime, Muscovado, Rum

Main

Creedy Carver Duck, Confit Leg Pomme Anna, Choucroute, Quince, Game Croute, Jus

Chateau de Santenay Mercurey 1er Cru 'Les Puilleux' Burgundy 2019, France 125ml

Dessert

Custard Pannacotta, Blackberry Ice Cream, Crumble Topping, Crispy Almonds, Apple

Domaine de Grange Neuve Monbazillac 2018, France 50ml

£59.95PP / £99.95 WITH WINE PAIRING

An alternative to any course is available by request at the time of booking.

*If you require information regarding the presence of ALLERGENS in any of our food,
please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in
our kitchen, foods may be at risk of cross contamination by other ingredients.*