



# THE YARROW

## Canapés

Marinated Olives	£	2.00
Parmesan and saffron arancini with garlic aioli	£	2.50

## To Start

Traditional chilled gazpacho, croutons and olive oil	£	5.50
Salt cod brandade, toasted crumpet, poached egg and parsley dressing	£	7.50
Flamed mackerel, salt baked beetroot, apple, and horseradish yoghurt	£	8.50
18 month aged Parma ham, glazed figs, rocket and Parmesan	£	8.00
Braised beef croquettes, Lyonnaise onions and homemade brown sauce	£	9.50

## Main Course

Mornay glazed Mediterranean vegetable pancake, green beans and herbs	£	14.50
Roasted bream, red pepper piperade, courgettes and bouillabaisse sauce	£	16.50
Braised pork belly, crushed squash, spring onions, chilli and garlic	£	16.50
Roasted chicken breast, sweetcorn, girolle mushrooms and Madeira sauce	£	17.50
Moroccan spiced lamb, charred cucumber, yoghurt, spinach and cumin infused sauce	£	20.50
Fillet of Kentish beef, Parmesan polenta and creamed mushroom sauce	£	23.50

## Sides

Sautéed Potatoes in garlic butter	£	3.50
Gratin potatoes	£	3.50
Green beans and confit shallot	£	3.50
Ratatouille	£	3.50

## Desserts

Hot black cherry soufflé, vanilla ice cream	£	8.00
Vanilla crème brulee, summer fruit compote and raspberry sorbet	£	6.00
Chocolate coated banana parfait, toffee, chocolate almond crumble and chocolate sorbet	£	6.00
Selection of British cheeses, homemade chutney and crackers	£	9.50

## Dessert Wine

	100ml	Btl
De Bortoli VAT 5 Botrytis Semillon	£7.00	£ 21.95
Chapel Down Nectar ABV 9%	£7.00	£ 26.95

A 10% discretionary service charge will be added to bills where there are over 6 people on the table, this goes towards student development activities.

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability / change