



THE YARROW

A LA CARTE MENU

Canapés

Marinated Olives £ 2.00

To Start

Puy lentil soup, parsley pesto, crème fraîche and croutons £ 5.50

Salt cod brandade tartlet, melted leeks, capers and Hollandaise sauce £ 7.00

Salmon rillettes, pickled cucumber, lemon oil and salad £ 8.50

Sundried tomato and goat's cheese arancini, red pepper piperade and basil £ 8.00

Roasted Jerusalem artichokes, poached egg, crubeens and herbs £ 9.00

Main Course

Roasted celeriac, cauliflower, leek and a pomegranate, raisin and caper dressing £ 14.50

Butternut squash, ricotta gnocchi, chestnuts and sage £ 14.50

Coastal fish stew, spinach, broccoli and bouillabaisse sauce £ 19.00

24 hour cooked pork belly, cauliflower purée, apple and pork sauce £ 17.50

Roasted chicken breast, leeks, bacon and truffled velouté £ 17.50

Roasted fillet of beef, slow roasted celeriac, mushroom and tarragon red wine sauce £ 24.50

Sides

Sautéed potatoes in garlic butter £ 3.50

Roasted Tenderstem broccoli with hollandaise sauce £ 3.50

Desserts

A hot sticky toffee pudding soufflé, hot toffee sauce and vanilla ice cream £ 8.00

Vanilla pannacotta, poached Champagne rhubarb, gingerbread, rhubarb and stem ginger sorbet £ 6.00

Milk chocolate mousse, cocoa bean crème brûlée and coffee sponge and malt ice cream £ 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

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