



## *Welcome to The Yarrow Hotel Bar and Lounge.*

Our Head Chef Ben Williams and his team have created this bar menu for those who would prefer something less formal than the Restaurant menu.

The menu has been designed with classic simplicity in mind and we very much hope you enjoy the food we have on offer today.



We hope you enjoy your food and beverage experience with us today, please do not hesitate to speak to a member of the team should you have any comments or suggestions.

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



## Snacks

**Pea and tarragon soup, croutons and rapeseed oil** £5.50

**Homemade sausage roll** £3.00

*Our Chef's special homemade sausage roll is made using the finest sausage meat. Finished with fennel seed and black pepper.*

**Bread and butter** £1.50

**Olives** £2.00

---

## Sandwiches

£7.50

*Available on White or Brown Bread, served with a garnish of salad and crisps.*

Cheese

Ham

Smoked salmon & cream cheese

Roast chicken and bacon, tarragon mayonnaise

Egg Mayonnaise

---

## Lighter Dishes

*All at £6.50 or enjoy a selection of 3 for £16.00*

### Local cod fishcakes, tartare sauce and salad

*Poached, flaked salt cod bound with mash potato, garlic and lemon served with homemade tartare sauce*

### Spiced chicken wings and chipotle mayonnaise

*Deep fried crispy chicken wings in a spiced crust served with chipotle mayonnaise*

### Pork croquettes and Aioli

*Braised pork, shallot garlic and herbs in a crispy crumb served with garlic mayonnaise*

### Chickpea falafel and tzatziki

*Spiced chickpea fritter served with mint and cucumber yogurt*

### Honey glazed mini chorizo

*Simply roasted chorizo in a sticky honey glaze*

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



## Main Dishes

### Ham, Egg and Chips

£8.50

*Home cooked ham, free range eggs are used to make this traditional British classic*

### Classic Beef Burger, Brioche Bun, Cheese, Pickle, Salad & Chips

£12.50

*A Burger to die for! Our locally sourced British beef burger comes freshly cooked to order and served in a delicious brioche bun with salad and chips*

### Battered cod and chips, crushed peas and chips

£12.50

*Pan fried cod fillet topped with a parsley and garlic butter, crushed peas and traditional tartare Sauce*

### 8 oz sirloin steak, green leaf salad, Chips and red wine sauce

£20.50

*30 day dry aged local Sirloin steak, cooked to perfection – simplicity at it's best!*

### Chips

£3.50



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



## Afternoon Tea

Served 2.30pm – 5.00pm

*Here at The Yarrow, guests can indulge in one of our traditional afternoon teas, with a selection of the finest freshly made sandwiches, alongside a range of mouthwatering scones, cakes and homemade pastries.*

*If you fancy something a little more luxurious, why not add a glass of Champagne to the traditional tea.*

---

*Served with a selection of finger sandwiches:*

Cucumber & crème fraîche

Egg Mayonnaise

Smoked salmon, cream cheese

Ham and mustard mayonnaise

Homemade scones

Clotted cream and jam

A selection of freshly homemade, cakes and sweet treats

Your choice of loose-leaf tea or coffee

---

Traditional afternoon tea - £16.95 per person

Children's afternoon tea - £7.95 per child

Prosecco afternoon tea - £21.95 per person

Cream tea - £7.50 per person



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



## Hot Beverages

*All our Coffees are hand crafted by our Barista trained bar team on a group arm machine, our milk is hand textured to ensure a smooth flavour taste experience.*

Latte	£2.70
Cappuccino	£2.70
Americano	£2.40
Flat White	£2.70
Hot Chocolate	£2.95
Espresso	£2.20 single £3.45 double
Pot of Tea	£2.00 for one £2.80 for two
Herbal Tea	£2.40

Why not enjoy a Croissant or Danish pastry with your hot beverage?

Bailey's Coffee	£5.50
Irish Coffee ( <i>Jameson's</i> )	£5.50
Calypso Coffee ( <i>Tia Maria</i> )	£5.50
Gaelic Coffee ( <i>Famous Grouse</i> )	£5.50
Russian Coffee ( <i>Smirnoff Vodka</i> )	£5.50
Jamaican Coffee ( <i>Morgans Rum</i> )	£5.50

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



## Wines

*All our wines have been carefully selected by our team. We carry a selection of Red, White and Rose, as well as a selection of Sparkling wine and Champagne please ask a member of the bar team if you would like details.*

<b>Red</b>	175ml	250ml	bottle
Kliendal Cabernet Sauvignon	£4.40	£6.30	£19.25
Tempus Two Merlot	£4.00	£6.50	£19.25
Il Folle Nero d'Avola	£4.70	£6.90	£21.00
Los Vinateros Crianza DOC	£5.35	£7.60	£25.00
Neptune Point Pinot Noir	£5.50	£7.75	£23.25
La Garrigue GSM	£6.00	£8.50	£25.60

---

<b>White</b>	175ml	250ml	bottle
Chenin Blanc	£4.40	£6.30	£19.25
Tempus Two Pinot Gris	£4.95	£6.80	£21.00
Lomas Carrera Sauvignon Blanc	£4.60	£6.60	£21.00
Ortega Classic Ferment	£5.80	£8.20	£25.60
Riversdale Marlborough Sauvignon Blanc	£6.20	£8.80	£26.50
Mâcon-Lugny	£6.30	£8.95	£29.50

---

<b>Rosé</b>	175ml	250ml	bottle
Pinot Grigio Rose Venezia	£4.25	£5.75	£17.25
Pink Orchid	£4.25	£5.75	£17.25

---

<b>Sparkling and Champagne</b>	Glass	Bottle
Chapel Down Vintage Brut	£7.45	£40.00
Jules Feraud House Champagne	£8.80	£41.00
Nua Prosecco Treviso Doc		£23.95
Chapel Down Vintage Reserve Rosé		£42.85
Laurent Perrier Reserve Brut NV		£47.75
Moët & Chandon Brut Impérial, NV		£60.00
Laurent Perrier Rosé NV		£75.00

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



## Wine notes

To help you make your selection, here are some tasting notes on our selection of wines

**Chenin Blanc** ABV 13% Robertson, South Africa

*This wine has tropical fruit salad aromas and a zesty fresh palate which is light bodied and easy drinking with a crisp finish*

**Tempus Two Pinot Gris** ABV 13% New South Wales, Australia

*Crisp and refreshing with a nose of pear drops. The palate is vibrant with good natural acidity and packed with citrus fruit flavours and clean defined finish. Just a great quaffing wine*

**Lomas Carrera Sauvignon Blanc**, ABV 13% Curico Valley, Chile

*Lomas Carrera Sauvignon Blanc is a light coloured wine with an elegant and delicate nose of gooseberry and grapefruit. It has a bright, fresh palate with Soft peaches, tropical fruits and fresh herbaceous flavours*

**Ortega Classic Ferment** ABV 11.5% Westwell Wines, Kent, England

*Fermented in stainless steel and aged for 6 months, this medium bodied wine has honeysuckle, grapefruit and peaches on the nose leading to a rounded dry finish with hints of lychees and melon*

**Riversdale Marlborough Sauvignon Blanc** ABV 12% New Zealand

*This luscious wine combines intense white peach and nectarine aromas with beautiful fresh fruit to provide a full palate and lingering finish*

**Mâcon-Lugny**, ABV 13% "Les Genièvres", Maconnais, France

*Pale yellow in colour and an aromatic nose of citrus fruit. The mouth is ample and offers delicious musky flavors with a beautiful intensity in final.*

---

**Kliendal Cabernet Sauvignon**, ABV 13.5%, Robertson, South Africa

*This wine offers soft tannins and classic flavours of black cherry and currant with a touch of cigar smoke and vanilla from the light wood treatment.*

**Tempus Two Merlot**, ABV 14% New South Wales, Australia

*Berry fruits, cassis, hints of chocolate and cigar -box characters. A balanced and full -bodied wine exhibiting rich berry fruit, cassis, chocolate and cigarbox characters. The flavours linger complementing the fine tannins, and adding to the complexity of the overall smoothness of the wine.*

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



**Il Folle Nero d'Avola**, ABV 13% Terre Siciliane, Italy

*A full bodied, well balanced, intensely coloured wine with aromas of violets and a fruity taste*

**Los Vinateros Crianza DOC** ABV 13.5% Bodegas Navajas, Spain

*Barrel aged for at least 12 months, this rich, vibrant wine has red fruit aromas and softly integrated oak. It is broad on the palate with soft, well structured tannins and a rounded, long finish.*

**Neptune Point Pinot Noir**, ABV 12.5% Marlborough, New Zealand

*Smooth, silky and perfectly balanced with notes of violets, plum, raspberry and black cherry. Often enjoyed by those preferring less full-bodied red wines. This is a classic Pinot Noir with well integrated tannins and a good length.*

**La Garrigue GSM**, ABV 13.5% Domaine Saite Rosé, Languedoc, France

*Deep, dark, ruby red. Scents of the garrigue such as aromatic thyme with jammy, red fruit and spicy, black pepper. It is warm, generous and complex. Rich and ripe with superb structure and length*

---

**Pinot Grigio Rosé Venezie IGT**, ABV 12% San Giorgio, Italy

*A crisp wine, fresh and well balanced on the palate with pleasant fruity fragrances of cherries.*

**Pink Orchid**, ABV 10.5%, California, USA

*Delicate pink in colour, fabulous aromatic intensity displaying tropical melon and strawberry flavours followed through onto the palate which has a nice weight and a medium sweet finish*

---

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