



THE YARROW

A LA CARTE MENU

Canapés

Marinated Olives	£ 2.00
Honey glazed chorizo	£ 3.50

To Start

Creamed pea and tarragon soup, rapeseed oil and croutons	£ 5.50
Buttered Asparagus, poached egg, ham crisp and parsley butter	£ 8.50
Cured Salmon, teryaki dressing, raddish and lotus root crisps	£ 9.50
Goat's cheese brioche bruscetta, roast shallot jam and truffle honey	£ 8.00
Braised ham hock terrine, english mustard dressing, pickles and toast	£ 8.00

Main Course

Wild mushroom hotpot	£ 14.50
Roasted chicken, lyonaise leeks, mushrooms and madiera sauce	£ 17.50
Pan fried cod mussels, spinach, champagne and chive sauce	£ 16.50
Caramelised braised pork roulade, crushed canelini beans, courgettes and pork sauce	£ 17.50
Roast Kentish lamb, spinach, carrot and star anise puree and rosemary sauce	£ 19.50
Roasted dry aged Kentish sirloin steak, hand cut chips, salad and bearnaise sauce	£ 20.50

Sides

Peas, bacon and gem lettuce	£ 3.50
Chips	£ 3.50
Buttered new potatoes	£ 3.50
Sautéed courgettes and gremolata	£ 3.50

Desserts

Selection of seasonal sorbets	£ 5.50
A hot raspberry and scone souffle and vanilla ice cream	£ 8.00
Glazed lemon tart, strawberries and strawberry sorbet	£ 7.00
Baked chocolate mousse and crème fraiche	£ 7.00
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