



Table d'hôte menu

Starters

Creamed cauliflower soup, Ashmore rarebits, chive oil
Skate, fennel, mussels, lemon and dill
Pork and cider terrine, chutney, pickles and leaves
Salt cod scotch egg, fennel remoulade and chives

Main Courses

Charred butternut squash, pickled apple, mushroom and nasturtium
Pan-fried salmon, stir fried vegetables, sesame and teriyaki sauce
Roasted chicken breast, squash puree, kale, roast shallot and
tarragon roasting juices
Roasted duck breast, duck hash, Jerusalem artichokes, sprout tops
and duck sauce

Sides (£3.50 each)

Gratin dauphinoise
Homemade chips
Buttered kale
Bunched carrots and parsley butter

Desserts

Selection of seasonal sorbets
Caramelised white chocolate mousse, pecan sponge,
rum and raisin ice cream
Citrus curd, meringues, sherbet, blood orange sorbet
Sticky toffee pudding soufflé, toffee sauce and vanilla ice cream

2 courses for £27.00 or 3 courses for £32.00

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



Specials of the day

Starter

Roasted brassicas, parsley puree, shitakes and truffle vinaigrette
(£2.50 Supplement)

Main Course

Fillet of beef, kale, carrots, dauphinoise and red wine sauce
(£8.50 Supplement)

Dessert

Selection of British cheeses, homemade chutney and crackers
(£2.50 Supplement)

Wine recommendations

Sparkling

Chapel Down Vintage Reserve Brut (Tenterden, Kent) £40.00
A crisp, dry, fresh citrus and hints of strawberry on the finish. 125 ml £8.00

White

Quara Torrontes (Cafayate, Argentina) £24.00
Floral tropical-fruit aromas, this tastes of lychee, mango and white pineapple.

Laureatus Albarino (Galicia, Spain) £26.00
Fresh fruit and clean acidity make it the perfect accompaniment to fish, lean white meats and delicate vegetarian dishes.

Red

Terre di Montelusa Primitivo (Puglia, Italy) £25.60
With medium body, ripe, sun blushed fruit, a touch of spice and soft velvety texture, Terre di Montelusa is a real crowd pleaser.

La Garrigue GSM, Domaine Saite Rosé (Languedoc, France) £24.50
Scents of the garrigue such as aromatic thyme with jammy, red fruit and spicy, black pepper.

Sweet

Chapel Down Nectar (Tenterden, Kent) £29.95
Scented aromas of elderflower, marmalade and dried apricot 100 ml £8.00

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



The Yarrow Tasting Menu

Appetiser



Skate, fennel, mussels, lemon and dill

Tempus Two Pinot Gris, Southern Australia 2017



Pork and cider terrine, chutney, pickles and leaves

Kleindal Chenin Blanc, South Africa, Robertson 2017



Pan-fried Salmon, stir fried vegetables, sesame and teriyaki sauce

Westwell, Ortega, Kent, 2016



Fillet of beef, buttered kale, wild mushrooms and red wine sauce

Kleindal, Cabernet Sauvignon, Robertson, South Africa 2017



Sticky toffee pudding soufflé, toffee sauce and vanilla ice cream

Deen Botrytis Semillon, Southern Australia 2015



Sussex brie , homemade chutney and crackers

Grahams L.B.V port, Portugal 2013

7 course menu, £40 per person to be taken by the whole table

Matching wine flight available for £25 per person

(Last sitting for tasting menu is 8pm)

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



THE YARROW

Drinks list

Spirits

Bacardi	£3.30
Bells	£3.25
Captain Morgan	£3.30
Glenfiddich	£4.00
Gordons Gin	£3.25
Jack Daniels	£3.30
Smirnoff Red	£3.30
Talisker	£4.60

Liqueurs

Archers	£3.25
Amaretto	£3.25
Baileys	£3.25
Campari	£3.25
Grand Marnier	£3.60
Malibu	£3.25
Southern Comfort	£3.25
Tia Maria	£3.25

Draught beer/ale

Krombacher half	£2.60
Krombacher pint	£4.90
Curious IPA half	£2.45
Curious IPA pint	£4.80
Curious Brew Lager	£2.45
Curious Brew Lager	£4.80
Guinness half	£2.50
Guinness pint	£4.90

Bottled beer/ale

Budweiser	£3.85
Curious Brew	£3.50
Curious Porter	£3.40
Stella Artois	£3.85
Krombacher n/alc	£2.60
Peroni	£3.85
Whitstable Bay Ale	£4.85
Gadds No 3	£4.50
Spitfire	£4.85

White Wines

Chenin Blanc 175ml	£4.60
Chenin Blanc 250ml	£6.40
Chenin Blanc 75cl	£19.25

Red Wines

Cabernet Sauvignon 175ml	£4.40
Cabernet Sauvignon 250ml	£6.30
Cabernet Sauvignon 75cl	£19.25

Rosé Wines

Pinot Grigio Rosé 175ml	£4.70
Pinot Grigio Rosé 250ml	£6.30
Pinot Grigio Rosé 75cl	£19.00

Minerals

Coke 330ml	£2.90
J20 Juices 330ml	£2.75
Juice Schweppes 200ml	£2.10
Kingsdown 330ml	£2.20
Fevertree Tonic 200ml	£2.25
Fevertree Mixer 200ml	£2.25
Red Bull 250ml	£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