



THE YARROW

Table d'hôte menu

Starters

White onion, cider and rosemary soup, croutons and rapeseed oil
Confit chicken terrine, pickled mushrooms, onions and truffle cream
Citrus cured salmon, mango, ginger and chilli dressing and mixed leaves
Heritage local tomatoes, burrata, mixed leaves and black olive crumb

Main Courses

Risotto of Jerusalem artichokes, mushrooms, confit garlic and Parmesan
Pan fried cod, broccoli, preserved lemon and almonds
Slow cooked belly of pork, apple purée, roast shallot jam and stuffed cabbage
Moroccan spiced lamb, yoghurt, cucumber and spinach
Roasted chicken, vadouvan spices, Swiss chard and kohlrabi Bhaji

Sides (£3.50 each)

Mashed potatoes
Buttered kale
Buttered new potatoes
Bunched carrots and parsley butter

Desserts

Hot raspberry soufflé and vanilla ice cream
Milk chocolate and earl grey mousse, toasted coco nibs and bitter chocolate sorbet
Vanilla pannacota, poached cherries and pistachio
Selection of cheeses, homemade chutney and crackers
(£2.50 Supplement)

2 courses for £27.00 or 3 courses for £32.00

We are all working differently to what we are used to in order to keep us all safe. Please bear with us if service is a little slower than usual.

An optional gratuity of 10% will be added to your bill. All gratuities go directly to all staff.

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. Menu subject to availability / change.