



# THE YARROW

## Sunday Lunch Menu

### Starters

White onion, cider and rosemary soup, croutons and rapeseed oil  
Confit chicken terrine, pickled mushrooms, onions and truffle emulsion  
Heritage local tomatoes, burrata, mixed leaves and black olive crumb  
Citrus cured salmon, mango, ginger and chilli dressing and mixed leaves  
**(£2 supplement)**

### Main Courses

Risotto of Jerusalem artichokes, mushrooms, confit garlic and Parmesan  
Pan fried cod, broccoli, globe artichoke, preserved lemon and almonds  
Roasted chicken, vadouvan spices, Swiss chard and kohlrabi Bhaji  
Traditional roast beef with all the trimmings

### Sides (£3.50 each)

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

### Desserts

Milk chocolate and earl grey mousse, toasted coco nibs and bitter chocolate sorbet  
Vanilla pannacotta, poached cherries and pistachio  
Selection of cheeses, homemade chutney and crackers  
**(£2 Supplement)**

**2 Courses £17.95**

**3 Courses £21.95**

*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