



THE YARROW

The Yarrow Tasting Menu

Appetiser



Citrus cured salmon, mango, ginger and chilli dressing and mixed leaves

Tempus Two Pinot Gris, New South Wales, Australia 2018



Confit chicken terrine, pickled mushrooms, onions and truffle cream

Kleindal Chenin Blanc, South Africa 2017



Pan fried cod, broccoli, preserved lemon and almonds

Ortega Classic Ferment, Westwell, Kent, England 2018



Moroccan spiced lamb, yoghurt, cucumber and spinach

Los Vinateros Crianza DOC, Bodegas Navajas, Spain



Hot raspberry soufflé and vanilla ice cream

Deen Botrytis Semillon, Southern Australia 2015



Cheese of the moment

Grahams L.B.V port, Portugal 2013

7 course menu, £50 per person to be taken by the whole table

Matching wine flight available for £30 per person

(Last sitting for tasting menu is 8pm)

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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.