



THE YARROW

Lunch Menu

Starters

- Creamed leek and potato soup and croutons
- Salt cod brandade tart, poaches hens' egg and caper dressing
- Pork croquette, sauce gribiche and mixed leaf salad

Main Courses

- Kohlrabi gratin, kale, leeks and hazelnut dressing
- Pan fried cod, sweetcorn, mushrooms and smoked cream sauce
- Confit duck leg, braised red cabbage, creamed potato and red wine sauce

Sides (£3.50 each)

- Buttered new potatoes
- Stealth fries
- Red cabbage

Desserts

- Selection of ice cream and sorbet
- Black forest soufflé and clotted cream ice cream
- Selection of cheeses, homemade chutney and crackers

(£2 supplement)

£17.50 2 courses

£21.50 3 courses

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.