



THE YARROW

Sunday Lunch Menu

Starters

Leek and potato soup, croutons and rapeseed oil
Salt baked and pickled beetroots with mixed leaves
Chicken liver parfait, melted onions and golden raisins

Main Courses

Wild mushroom quiche, spinach and mushroom puree
Pan fried bream with white bean cassoulet
Traditional roast beef with all the trimmings

Sides (£3.50 each)

Braised red cabbage
Stealth fries
Buttered kale

Desserts

Sticky toffee pudding, caramel sauce and vanilla ice cream
Selection of homemade seasonal sorbets
Selection of cheeses, homemade chutney and crackers

(£2 Supplement)

2 course lunch £18.95

3 Course lunch £22.95

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