



The Yarrow Menu

Nibbles - £3.75 each

Marinated olives – a mix selection of Mediterranean marinated olives (Ve)

Smoked almonds – smoked, salted and roasted Almonds (Ve)

Fishcakes and tartare sauce – Poached cod with lemon, olive oil and garlic fishcakes with a homemade tartare sauce

Starters

Creamed Asparagus soup, croutons and rapeseed oil (V) £5.75

Pork terrine infused with pastrami flavours, served with New York deli mustard, pickles, radish and toast £8.25

Tomato, marinated globe artichoke, gazpacho mousse and mint (Ve) £8.25

Paprika cured stone bass with a chilli and saffron emulsion, toasted almonds and sweet and sour red peppers £8.75

10 hour braised short rib cassarecce with confit shallots, Pecorino and a buttered madeira glazing sauce £9.25

Twice baked cheese soufflé and lyonnaise onion and sherry £9.75

Mains

Chargrilled summer vegetables with a haricot bean houmous, green beans and cashew nut dressing (VE) £12.75

Courgette and pea risotto, parsley pesto and Parmesan cheese (V) £11.75

Homemade Yarrow burger, truffle mayonnaise, aged Comté, homemade brioche bun, salad and stealth fries £13.25

Confit duck leg with Hispi cabbage, mashed potatoes and a Madeira sauce £13.75

Pan fried local cod, crushed Kentish pink fir potatoes, fennel and herb sauce £16.75

Grilled whole lemon sole with a shallot, shrimp, parsley and caper butter £17.25

32 day dry aged steak served with stealth fries, salad and your choice of sauce:

Fillet steak £23.75 Sirloin steak £18.75

Peppercorn sauce - Red wine sauce - Truffle sauce (£2)

Grass fed, dry aged rib for two—please ask your server for more details—limited availability £25.00

Sides - £3.75 each

Stealth fries - Courgettes and gremolata - Buttered new potatoes - Mashed potatoes

Dessert

Hot chocolate fondant and vanilla ice cream £7.00

Raspberry mousse, pistachio and lemon verbena sorbet £7.00

Cherry Bakewell tart, vanilla anglaise and clotted cream ice cream £7.00

Selection of cheese with chutney, celery, biscuits and grapes £9.00

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. Menu subject to availability / change



The Yarrow Tasting Menu

(Evenings only)

Amuse – Bouche

Appetiser of the day

Salmon

Paprika cured stone bass with a chilli and saffron emulsion, toasted almonds, and sweet and sour red peppers

Tempus Two Pinot Gris New South Wales, Australia 2018

Beef

10 hour braised short rib cassarecce with confit shallots, Pecorino and a buttered madeira glazing sauce

Kleindal Chenin Blanc, Robertson, South Africa 2020

Cod

Pan fried cod, spinach, fennel sauce

Ortega Classic Ferment Westwell Wines, Kent, England 2018

Duck

Roast duck breast, carrot puree, cabbage, creamed potatoes, duck sauce

Terre di Montelussa Primitivo, Puglia, Italy 2018

Raspberry

Raspberry soufflé, vanilla ice cream

De Bortoli VAT5 Botrytis Semillion 2015

Cheese

Cheese of the day, homemade chutney and crackers

Grahams L.B.V port, Portugal 2015

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

Matching wine flight available for £30 per person. Last sitting 8:00pm

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Aperitif & Vermouth

Aperol	£3.30
Campari	£3.60
Martini Dry/Rosso	£3.25
Dubonnet Red	£3.45
Pernod	£4.00
Pimms	£3.45

Rum

Bacardi	£3.30
Havana Club Anejo	£3.60
Smith&Cross	£4.20
Kraken Black Spiced	£3.75
Morgans Dark	£3.25
Morgans Spiced	£3.30

Fever Tree Mixers

Lemonade	£2.30
Indian Tonic	£2.30
Light Tonic	£2.30
Mediterranean Tonic	£2.30
Lemon Tonic	£2.30
Elderflower	£2.30
Cucumber	£2.30
Ginger Beer	£2.30
Ginger Ale	£2.30

Gin

Anno Kent	£4.10
Anno Kent Sloe	£4.10
Bathtub	£4.00
Bombay Sapphire	£3.65
Brockmans	£3.70
Chapel Down	£4.00
Dockyard	£4.25
Gin Mare	£4.40
Gordons	£3.25
Gordons Pink	£3.30
Hendricks	£4.10
King of Soho	£4.50
Lemon drizzle	£3.60
Malfy	£3.80
Monkey 47	£4.55
Ophir	£3.60
Silent Pool	£4.10
Sipsmith	£3.75
Tanqueray No10	£4.40
W.Edwards Rhubarb	£4.20
Whitley Neil Raspberry	£3.60

Port and fortified wine

Grahams LBV	£7.50
Kopke Fine Tawny	£8.00
Stones ginger wine	£3.45
Warres Vintage 2007	£12.00

Schweppes Mixers

Tomato/Orange/Pineapple	£2.10
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Liqueurs

Amaretto Disaronno	£3.30
Archers	£3.25
Baileys	£3.60
Chambourd Raspberry	£4.50
Cointreau	£3.40
Drambuie	£3.60
Elderflower Liqueur	£3.25
Frangelico	£3.35
Galliano L'authentico	£3.25
Grand Marnier	£3.70
Kahlua	£3.30
Limoncelo	£3.30
Malibu	£3.30
Southern Comfort	£3.30
Tia Maria	£3.30

J20

Apple and Raspberry	£2.85
Orange and	
Passionfruit	£2.85
Apple and Mango	£2.85

Beer & Ale

Krombacher Premium Pils	
Pint/half	£5.00/£2.60
Curious Brew Chapel Down	
Pint/half	£5.00/£2.60
Curious IPA Chapel Down	
Pint/half	£5.00/£2.60
Draught Guinness	
Pint/half	£5.00/£2.60
Estrella 0.33	£3.85
Peroni 0.33	£3.85
Krombacher Alcohol Free	£2.85
Whitstable Bay	£4.85
Spitfire	£4.85
Gadds No3	£4.85
Gadds No5	£4.85

Soft Drinks

Coca Cola	
0.20/0.33cl	£2.25/£2.90
Coca Cola Diet	
0.20/0.33cl	£2.25/£2.90

Vodka

Dockyard Vela	£4.20
Grey Goose	£4.30
Kettle One	£3.60
Sipsmith	£3.60
Smirnoff	£3.30

The Yarrow Cocktail Menu

(£12 each)

Koko Colada

Koko Kanu rum, Malibu, double cream, pineapple juice, grenadine

Hendricks Presse

Hendricks gin, elderflower liqueur, apple juice

Strawberry Daquiri

Bacardi, lime juice, simple syrup, soda

Long Island Iced Tea

Gordon's, Smirnoff, Cointreau, Silver Tequila, Bacardi, simple syrup, lemon juice, Coca Cola

Tom Collins

Sipsmith gin, lemon juice, simple syrup, club soda

Espresso Martini

Ketel One vodka, Kahlua, espresso, simple syrup

Pornstar Martini

Ketel One vodka, Passoa, Prosecco, pineapple juice, passion fruit puree, vanilla

Vodka/Gin Martini

Sipsmith gin or vodka, Noilly Prat

Smoked Old Fashion

Bourbon whiskey, Angostura bitters, brown sugar, smoke

Amaretto/whiskey Sour

Amaretto or bourbon whiskey, lemon juice, simple syrup, Angostura bitters, egg white (recommended)

English 75

Chapel Down gin, simple syrup, lemon juice, Chapel Down Sparkling Brut

