



The Yarrow Menu

Nibbles - £3.75

smoked, salted and roasted Almonds (Ve)

Starters

Soup of the day with croutons and rapeseed oil (V)

Cured salmon, pickled cucumber, creme fraiche, croutes

Pork croquette, celeriac remoulade and watercress

Twice baked cheese souffle with leeks and wild mushrooms (Please allow 10 minutes cooking time)

Chicken terrine, mustard emulsion, pickled shiitakes, and bacon brioche

Mains

Celeriac, pear, blue cheese risotto with toasted walnuts

Pan fried sea bream, chorizo, lentils and prawns

Yarrow steak burger, aged Comté, homemade brioche bun, salad, truffle mayonnaise

Braised pork belly, cabbage, apple puree, fondant potato and pork sauce

Kentish sirloin of beef, butternut squash, chestnut, mushrooms, red wine sauce ~ (£5.00 Supplement)

Confit Duck leg, creamed potatoes, red cabbage and red wine sauce

Sides - £3.75 each

Buttered new potatoes - Buttered green beans - Braised red cabbage - Stealth fries

Desserts

Crème brulee, poached pear, pear sorbet

Chocolate delice, honeycomb with malt ice cream

Clotted cream parfait, almond nougatine, plum sorbet

Selection of cheese with chutney, celery, crackers and grapes ~ (£2.00 Supplement)

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 Sample Tasting Menu

6PM-8PM Only

Amuse Bouche



Salt baked beetroot, goats cheese mousse, carrot cake crumb

Tempus Two Pinot Gris

Crisp and refreshing with good natural acidity and packed with citrus fruit flavours and clean defined finish



Chicken terrine, mustard emulsion, pickled shitakes, bacon brioche

Kleindal Chenin Blanc

This wine displays a variety of fruit characteristics from pineapple to melon and green apple.



Sea bream, spinach, bouillabaisse

Miopasso Grillo

The bouquet is prominent, fresh and floral. On the palate there are some lovely citrus and tropical fruit flavours, with refreshing acidity.



Kentish beef, anna potato, smoked carrot puree and red wine sauce

Terre di Montelusa Primitivo

Medium body, a touch of spice and soft velvety texture, Terre di Montelusa is a real crowd pleaser



Bread and butter pudding, cherry gel, vanilla ice cream

De Bortoli VAT 5

This sweet white wine is made from Semillon affected by Noble Rot (botrytis) which imparts luscious, intense flavours of citrus, apricot and honey



Cheese of the day, homemade chutney, and crackers

Graham's L.B.V port

Your sommelier will chose the best fitting port for the evening

Please note that to choose the tasting menu, the whole table must have the same menu.

Optional £30 wine flight can be added to your experience

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Red Wine By The Glass

2020
Kleindal Cabernet Sauvignon, **Robertson, South Africa** 175ml £4.60 / 500ml £13.20

2020
Tempus Two Merlot, **New South Wales, Australia** 175ml £5.20 / 500ml £22.00

2020
Parva Res Nero d'Avola IGP, **Terre Siciliane, Italy**

2016
Los Vinateros Crianza DOC, **Bodegas Navajas, Spain** 175ml £6.70 / 500ml £19.00

2020
Quara Malbec, **Valle De Cafayate Argentina** 175ml £6.70 / 500ml £19.00

2018
Neptune Point Pinot Noir, **Marlborough, New Zealand** 175ml £7.50 / 500ml £21.00

White Wine By The Glass

2020
Kleindal Chenin Blanc, **Robertson, South Africa** 175ml £4.60 / 500ml £13.20

2019
Lomas Carrera Sauvignon Blanc, **Currico Valey, Chile** 175ml £5.00 500ml £14.50

2019
Tempus Two Pinot Gris, **New South Wales, Australia** 175ml £5.20 / 500ml £15.00

2019
Riversdale Sauvignon Blanc Marlborough, **New Zealand** 175ml £6.60 / 500ml £19.00

2019
Macon Villages, **Burgundy, France** 175ml £7.50 / 500ml £21.50

Rose Wine By The Glass

2019
Pink Orchid, **California, USA** 175ml £4.60 / 500ml £13.20

2018
Pinot Grigio Rose Venezie IGT, **San Giorgio, Italy** 175ml £5.20 / 500ml £15.00

Gin

Anno Kent £4.10

Anno Kent Sloe £4.10

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

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

Vodka

Dockyard Vela £4.20

Grey Goose £4.30

Kettle One £3.60

Sipsmith £3.60

Smirnoff £3.30

Rum

Bacardi £3.30

Havana Club Anejo £3.60

Smith&Cross £4.20

Kraken Black Spiced £3.75

Morgans Dark £3.25

Port and fortified wine

Grahams LBV £7.50

Kopke Fine Tawny £8.00

Stones ginger wine £3.45

Warres Vintage 2007 £12.00

Beer & Ale

Krombacher Premium Pilsner
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



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

Grey Goose Martini/Sipsmith gin Martini

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

