



# YARROW

## Restaurant

### Nibbles

FOCACCIA, BALSAMIC AND RAPESEED OIL <b>V</b>	4.50	OLIVES <b>V</b>	4.00
<small>Gluten, Sulphites</small>		<small>Sulphites</small>	
CHORIZO FLAT BREAD	6.00	CHICKEN OR VEGETABLE <b>(V, VE)</b>	8.00
<small>Celery, Gluten, Milk, Sulphites</small>		GYOZA, SWEET CHILLI SAUCE	
		<small>Gluten, Sesame, Sulphites, Soya</small>	

### Small Plates

CELERIAC <b>V</b>	6.50	SOUFFLÉ <b>V</b>	9.50
Celeriac soup, walnut, pear and celery pesto		Double baked cheese soufflé, Lyonnaise, crispy onion, leek oil	
<small>Celery, Milk, Nuts, Sulphites</small>		<small>Gluten, Milk, Eggs, Sulphites</small>	
CAULIFLOWER <b>VE</b>	7.00	TERRINE	9.50
Cauliflower wings, siracha vegan mayonnaise		Rabbit terrine, sourdough, chutney, leaves	
<small>Sulphites</small>		<small>Gluten, Sulphites, Mustard, Celery</small>	
ARANCINI	9.50	CRAB	10.00
Chorizo and Manchego arancini, tomato fondue		Crab tart, shaved fennel, pickled cucumber, parsley dressing	
<small>Milk, Gluten, Eggs, Sulphites</small>		<small>Milk, Eggs, Gluten, Crustaceans, Sulphites</small>	

### Large Plates

BURGER	10.00	PORK	19.00
2 beef patties, gem, tomato, relish, bigmac sauce, onion seed brioche bun		Pork belly, celeriac fondant, purée, savoy cabbage, apple, red wine sauce	
<small>Gluten, Eggs, Milk, Mustard, Sulphites, Celery</small>		<small>Milk, Celery, Sulphites</small>	
GNOCCHI <b>V</b>	16.00	CHICKEN	20.00
Gnocchi, cauliflower, purée, mushrooms, kale, hazelnut dressing		Chicken breast, thigh, confit leek, spinach, garlic and caper dressing, leek and Parmesan crumb	
<small>Gluten, Eggs, Milk, Nuts</small>		<small>Gluten, Milk, Celery, Sulphites, Mustard</small>	
LEEK <b>V</b>	16.00	STONE BASS	21.00
Confit leek, rarebit, garlic and caper dressing, crispy leek and Parmesan crumb, chard, leek oil		Stone bass, salsify, celeriac purée, spinach, roasted shallot, brown shrimp butter	
<small>Gluten, Milk, Sulphites, Mustard</small>		<small>Milk, Crustaceans, Fish</small>	
STEAK	22.00		
8oz Rump steak, cavolo nero, brandy mushroom sauce			
<small>Milk, Celery, Mustard, Sulphites</small>			

### Bits on the side

GREEN BEANS, SHALLOTS AND CONFIT GARLIC <b>V, VE</b>	4.50	GARLIC CREAMED KALE <b>V</b>	4.50	STEALTH FRIES <b>V, VE</b>	4.00
		<small>Milk</small>		<small>Gluten</small>	
SAVOY CABBAGE, LYONNAISE ONIONS, BACON	4.50	ROASTED BEETROOT, HAZELNUTS, GOAT'S CHEESE <b>V</b>	4.50	SMASHED CRISPY POTATOES, COAL SMOKED EMULSION	4.50
<small>Milk</small>		<small>Milk, nuts</small>		<small>Eggs, Sulphites, Mustard</small>	

### Final Flings

CHEESECAKE	9.50	CHOCOLATE	9.50
Vanilla cheesecake, apple compote, oat granola, salted caramel ice cream		Chocolate mousse, caramel hazelnuts, cake, hazelnut chantilly	
<small>Milk, Eggs, Gluten, Nuts, Sulphites</small>		<small>Milk, Eggs, Nuts</small>	
SOUFFLÉ <b>V</b>	9.50	CHEESE <b>V</b>	13.00
Seasonal soufflé, ice cream		Selection of British cheeses, chutney, quince, grapes, crackers	
<small>Eggs, - May Contain - Gluten, Nuts, Sulphites</small>		<small>Celery, Gluten, Milk, Mustard, Sulphites</small>	
<small>Please ask your server for today's flavours</small>			

**V - VEGETARIAN    VE - VEGAN**

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. All weights are approximate uncooked. Menu subject to availability/change