



YARROW

7 Course Tasting Menu

AMUSE-BOUCHE

STARTER 1

Cured salmon, beetroot, purée, croutes, horseradish
Foncastel Picpoul de Pinet AOP, France

STARTER 2

Lamb croquette, smoked aubergine, gold raisins and parsley dressing
Pinot Grigio Rosé Venezia IGT, Italy

FISH

Stone bass, salsify, spinach, chorizo, romesco sauce
770 Miles Chardonnay, USA

MAIN COURSE

Duck breast, wellington, celeriac fondant, purée, savoy cabbage, red wine sauce
Sixty Clicks Shiraz, Australia

PRE DESSERT

DESSERT

Seasonal soufflé, vanilla ice cream
De Bortoli Deen Vat 5 Botrytis Semillon

ADDITIONAL CHEESE COURSE £5 PER PERSON

ADDITIONAL CHEESE COURSE WITH MATCHING PORT £10 PER PERSON

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£75.00pp

Matching 5 Course Wine Flight

£40.00pp

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. Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability/change.