



YARROW

7 Course Tasting Menu

AMUSE-BOUCHE

STARTER 1

Crab tart, shaved fennel, pickled cucumber, parsley dressing
Foncastel Picpoul de Pinet AOP, France

STARTER 2

Smoked haddock arancini, curry sauce, watercress
Ke Bonta Cortese, Italy

FISH

Stone bass, salsify, spinach, brown shrimp butter
770 Miles Chardonnay, USA

MAIN COURSE

Pork loin, celeriac, kale, wild mushrooms, red wine sauce
Paparuda Pinot Noir, Romania

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

7 Course Tasting Menu

£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.