



THE YARROW

Restaurant Dinner Menu

STARTERS

- Bebere spiced carrot and squash soup with crème fraîche and chilli oil – V, VG
Heritage tomato, marinated artichokes, goats curd and green olive tapenade – V, VG
Twice baked, cave aged cheddar cheese soufflé, melted leeks and mushrooms
(£2 supplement)
Tempura Katsu cod, confit leeks and clams (£2 supplement)
Slow cooked pig cheeks, Parmesan polenta, fennel and chilli gremolata
(£3 supplement)
Spiced chicken bonbon with Thai green curry emulsion

MAIN COURSES

- Vegetable orzo, courgette, peas and broad beans – V, VG
Pan fried cod, courgette, broad beans, orzo and sundried tomatoes (£3 supplement)
Roasted chicken, ventrèche, spaetzle, mushrooms, leeks and tarragon sauce
Pan fried duck breast, poached cherries, carrot and port sauce
Salt aged pork chop, white bean cassoulet, herb sauce
Salt aged sirloin of beef, gem lettuce salad, cherry vine tomatoes and chimichurri
(£5 supplement)

SIDES

£5 each or all 6 sides for £20

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| Chips – Add Parmesan £2 | Crispy new potatoes, black garlic aioli |
| Peas à la française | Buttered new potatoes |
| Roasted carrots, chilli honey, herb yoghurt | Roasted courgettes |

DESSERTS

- Passionfruit pavlova, tropical fruit, lime ice cream
Gooseberry crumble soufflé, vanilla ice cream
Cherry Bakewell tart, cherry gel and clotted cream ice cream
Milk chocolate parfait, crumb and caramel ice cream
Selection of British cheeses, chutney and crackers (£3 supplement)

V/VG – Can be made vegetarian or vegan

2 Courses - £28 | 3 Courses - £38

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.