



THE YARROW

Restaurant Lunch Menu

NIBBLES

Olives - £4.00

STARTERS

Smoked tomato soup, basil oil and croutons - VG

Burrata, caponata, and basil dressing - V

Teriyaki braised pork Bao buns, pickles, sesame and coriander

Cured trout, pickled cucumbers, creme fraiche (£2.50 Supplement)

MAIN COURSES

Twice baked cave aged cheddar cheese souffle, melted leeks and mushrooms - V

Salt aged pork chop, cannellini beans, sweetcorn and red wine sauce

Pan fried cod, buttered spinach and chardonnay and chive sauce

(£2 Supplement)

Chicken, cabbage, mushroom, tenderstem broccoli and red wine sauce

Sides - £5 Each

Savoy cabbage and smoked bacon lardons

Farmhouse chips – V, VG

Crispy smashed potatoes, garlic butter - V

Buttered new potatoes - V

DESSERTS

Affogato – V

A selection of homemade sorbets – V, VG

Iced mango parfait, lime sorbet – V

Selection of British cheeses, chutney and crackers – V (£3 Supplement)

V/VG – Can be made vegetarian or vegan

2 Courses - £16.50 | 3 Courses - £22.50