



THE YARROW

7 Course Tasting Menu

AMUSE-BOUCHE

A daily changing small appetiser served at your table

STARTER

Sake cured trout, Kosho, sour cream, Japanese cucumbers and sesame

Ventoz Vinho Verde, Portugal

INTERMEDIATE

Sake cured trout, Kosho, sour cream, Japanese cucumbers and sesame

La Calvisana, Pinot Grigio, Italy

FISH

Pan fried cod, samphire, spinach and bouillabaisse sauce

Corryton Burge Chardonnay, Australia

MAIN COURSE

Salt aged Kentish sirloin of beef, Hispi cabbage, fondant potato, forest mushroom, red wine sauce

Famiglia Pasqua Passimento, Italy

PRE-DESSERT

DESSERT

Raspberry soufflé, vanilla ice cream

De Bortli Deen Vat 5 Botryis Semillon

~

Additional cheese course - £5 per person

Additional cheese course with matching port - £10 per person

~

7 Course Tasting Menu - £75pp

Matching 5 Course Wine Flight - £40pp

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.