



THE YARROW

7 Course Tasting Menu

AMUSE-BOUCHE

A daily changing small appetiser served at your table

STARTER

Twice baked cheese souffle, melted leeks and mushrooms

Villa Wolf Reisling, Germany

FISH

Pan fried cod, broad beans, spinach and pea velouté

Corryton Burge Chardonnay, Australia

INTERMEDIATE

Braised Pig cheek, Parmesan polenta, fennel and chilli gremolata

Famiglia Pasqua Passimento, Italy

MAIN COURSE

Pan fried duck breast, poached cherries, carrot and port sauce

Don Cristobal Organic Malbec, Argentina

PRE-DESSERT

DESSERT

Gooseberry crumble soufflé, vanilla ice cream

De Bortli Deen Vat 5 Botryis Semillon

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Additional cheese course - £5 per person

Additional cheese course with matching port - £10 per person

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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.