



THE YARROW

Vegetarian 7 Course Tasting Menu

AMUSE-BOUCHE

A daily changing small appetiser served at your table

STARTER

San Marzano tomato tart, pesto, Parmesan

Ventoz Vinho Verde, Portugal

INTERMEDIATE

Burrata, pea & asparagus, gremolata crumb and lemon oil

La Calvisana, Pinot Grigio, Italy

FISH

Red pepper and artichoke tart, toasted almonds and parsley gremolata

Corryton Burge Chardonnay, Australia

MAIN COURSE

Homemade gnochetti, sun blushed tomato, white bean, asparagus, charred spring onion and basil dressing

Famiglia Pasqua Passimento, Italy

PRE-DESSERT

DESSERT

Raspberry 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.