



THE YARROW

Restaurant Lunch Menu

NIBBLES

Olives - £4.00

STARTERS

Mushroom and truffle soup, croutons and truffle salsa - V

Salt baked beetroot, pickled blackberries, buttermilk, dill and rye - V, VG

Twice baked, cave aged cheddar cheese soufflé, tomato fondue, thyme crumb
(£2 supplement)

Braised free range chicken terrine, pear and saffron chutney, dressed salad and toast

MAIN COURSES

Roasted pumpkin and butternut squash orzo, sage and pumpkin seed - V, VG

Pan fried cod, spinach, crushed new potatoes and parsley sauce
(£3 supplement)

18 hour braised pork belly, roasted celeriac, apple and red wine sauce V

Roasted chicken breast, pumpkin and butternut squash orzo, sage and pumpkin seed

Sides - £5 Each

Farmhouse chips V, VG

Crispy new potatoes, black garlic aioli V

Buttered new potatoes - V

DESSERTS

Affogato - V

Chocolate croissant bread and butter pudding, crumble, vanilla ice cream - V

A selection of homemade sorbets - V, VG

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

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.

A discretionary 12% service charge will be added to your bill. This goes directly to our hotel team.