



THE YARROW

7 Course Tasting Menu

AMUSE-BOUCHE

A daily changing small appetiser served at your table

STARTER

Twice baked cheese soufflé, smoked tomato fondue, thyme crumb and thyme oil
Villa Wolf Reisling, Germany

FISH

Pan fried salmon, mussels, spinach and cider sauce
Corryton Burge Chardonnay, Australia

INTERMEDIATE

Braised free range chicken terrine, pear and saffron chutney, dressed salad and toast
Famiglia Pasqua Passimento, Italy

MAIN COURSE

Roasted venison, ragu, creamed mashed potato, roasted carrot and red wine sauce
Don Cristobal Organic Malbec, Argentina

PRE-DESSERT

DESSERT

Apple and blackberry soufflé with 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.

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