



# THE YARROW

## *Vegetarian 7 Course Tasting Menu*

---

### AMUSE-BOUCHE

---

A daily changing small appetiser served at your table

---

### STARTER

---

Twice baked cheese soufflé, melted leeks and mushrooms

*Ventoz Vinho Verde, Portugal*

---

### FISH

---

Salt baked beetroot, pickled blackberries, buttermilk, dill and rye

*La Calvisana, Pinot Grigio, Italy*

---

### INTERMEDIATE

---

Harissa braised carrots, carrot top pesto, toasted pine nuts

*Corryton Burge Chardonnay, Australia*

---

### MAIN COURSE

---

Vegetable orzo, courgette, peas and broad beans

*Famiglia Pasqua Passimento, Italy*

---

### PRE-DESSERT

---

---

### DESSERT

---

Apple crumble 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.

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