



THE YARROW

Restaurant Lunch and Dinner Menu 2026

NIBBLES

Olives - **£4.00**

STARTERS

Spiced carrot soup, Rayu dressing, and croutons - **V, VG**

Pork croquette, smoked chestnut purée and watercress

Twice baked cheese soufflé, melted leeks, mushrooms and leek oil - **V**

Smoked salmon, poached egg, sourdough and parsley dressing

(£2 supplement)

MAIN COURSES

Lentil and mushroom suet pudding, winter vegetables - **VG**

Cauliflower cheese gnocchi, caramelised cauliflower purée, Romanesco, toasted seed nuts and tarragon - **V**

Pan fried salmon, crushed new potatoes, spinach and chive white wine sauce

(£3 supplement)

Roasted chicken breast, fondant potato, roasted carrot and red wine sauce

Salt aged sirloin of steak, chips, salad and red wine sauce

(£5 supplement)

Sides - £5 Each

Farmhouse chips - **V, VG**

Crispy new potatoes - **V**

Buttered new potatoes - **V**

DESSERTS

Affogato – **V**

Selection of sorbets – **V, VG**

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

Vanilla cheesecake, clementine and clementine sorbet

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.