



THE YARROW

Restaurant Dinner Menu

NIBBLES

Olives - £4.00

STARTERS

Creamed tomato soup, croutons and basil pesto – V, VG
Burrata, pesto dressing, sourdough croutes and salad – V, VG (With Feta)
Twice baked cheese soufflé, caramelised onion, spinach and crispy onions - V
(£2 supplement)
Crispy pork bao bun, sweet chilli sauce and spring onion
Duck ravioli, celeriac cream and herb oil
Salt cod fishcake, creamed wild garlic and peas with herb dressing

MAIN COURSES

Roasted red pepper and aubergine lasagne, Parmesan velouté, and
black olive tapenade - V
Pan fried hake, spinach, roasted salsify, brown shrimp and brown butter sauce
Roasted chicken breast, spaetzle, leeks and creamed mushroom sauce
18-hour braised pork belly, caramelised onion, spinach and red wine sauce
Salt aged sirloin steak, peas à la française, creamed mashed potato and salsa verde
(£8 Supplement)
Roasted lamb, braised lamb croquette, wild garlic, purple sprouting broccoli and
red wine sauce
(£5 Supplement)

Sides - £5 Each

Farmhouse chips - V, VG	Peas à la française - V, VG
Buttered new potatoes – V, VG	Miso glazed roasted carrots - V, VG
Crispy smashed potatoes with harissa mayonnaise - V, VG	BBQ purple sprouting broccoli with flaked almond dressing - V, VG

DESSERTS

Affogato – V, VG
Selection of sorbets – V, VG
Tiramisu - V
Pear and pecan soufflé with salted caramel ice cream - V
Rhubarb parfait, poached rhubarb, ginger crumb and white chocolate ice cream - V
Selection of British cheeses, chutney and crackers - V
(£3 Supplement)

2 Courses - £25 | 3 Courses - £32

V/VG – Can be made vegetarian or vegan. 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.