



# THE YARROW

## Restaurant Lunch Menu

---

### NIBBLES

---

Olives - £4.00

---

### STARTERS

---

Creamed tomato soup, croutons and basil pesto - V, VG

Burrata, pesto dressing, sourdough croutes and salad

Twice baked cheese soufflé, caramelised onion, spinach and crispy onions - V  
(£2 supplement)

Crispy pork bao bun, sweet chilli sauce and spring onion

Salt cod fishcake, creamed wild garlic and peas with herb dressing

---

### MAIN COURSES

---

Roasted red pepper and aubergine linguini, Parmesan and black olive tapenade - V

Pan fried hake, spinach, roasted salsify, spinach and brown butter sauce

Roasted chicken breast, spaetzle, leeks and creamed mushroom sauce

18-hour braised pork belly, fondant potato, spinach, crackling and red wine sauce

Salt aged sirloin steak and chips, salsa verde and red wine sauce

(£8 supplement)

---

### Sides - £5 Each

---

Farmhouse chips - V, VG

Buttered new potatoes - V, VG

Crispy smashed potatoes with harissa  
mayonnaise - V, VG

Peas à la française - V, VG

Miso glazed roasted carrots - V, VG

BBQ purple sprouting broccoli with  
flaked almond dressing - V, VG

---

### DESSERTS

---

Affogato - V, VG

Selection of sorbets - V, VG

Tiramisu - V

Rhubarb parfait, poached rhubarb, ginger crumb and white chocolate ice cream - V

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.