

Dinner Menu

Nibbles

Olives - £4.00

To Start

Creamed butternut squash soup, toasted pumpkin seeds - V-G, M

Confit chicken terrine, pickled mushrooms, and toasted sourdough - V-G, E, S, M, C

Madeira braised Ox cheek croquette, celeriac and spinach - G, M, MU, E, S, C

Sautéed tiger prawns, lime, chilli, garlic butter - G, M, Cr - (Supplement £3.00)

Prosciutto, caramelised fig and Kentish blue bruschetta - G, M, MU, C

Main Course

Caramelised cauliflower risotto, pickled mushrooms and Parmesan V-G, M, S

Roasted cod, spinach, and a curry sauce - M, MU, F, S

Traditional fish and chips, peas and tartare sauce - M, F, E, MU

Confit Gressingham duck leg, Puy lentils, Salsa Verde and red wine sauce - M, S

Slow cooked pork belly, celeriac purée, savoy cabbage and mead sauce - M, C, S

Aged Yarrow beef burger, homemade chips and salad - G, M, MU, E

Kentish sirloin steak, garlic mushrooms, chips and red wine sauce - G, M, S, C, M
(Supplement £5.00)

Sides - £5 each or all 6 for £20

Savoy cabbage and smoked bacon lardons - M, E, MU

Crispy smashed potatoes, Sag Aloo butter - G, M, E

Yarrow triple cooked chips

New potatoes, rosemary and mint butter - M

Buttered Tenderstem broccoli - M

Garden salad, toasted pumpkin seeds and mustard dressing - MU

Desserts

Vanilla pannacotta, blackberry purée and shortbread - V-G, M

Plum souffle and clotted cream ice cream - V-G, M, So, E

Dark Chocolate delice, candied hazelnuts and vanilla ice cream - V-M, E, N, G

Selection of British cheeses, chutney and crackers - V-G, M, S - (Supplement £3.00)

2 Courses - £28

3 Courses - £38

G- Gluten, M- Milk, E- Egg, F- Fish, MU- Mustard, C- Celery, Cr- Crustaceans, L- Lupin, M0- Mollusc, N- Nuts, P- Peanuts, Se- Sesame Seeds, So- Soya, S- Sulphites

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.