

## Lunch Menu

### Nibbles

Olives - £4.00

### To Start

Carrot soup, rapeseed oil and croutons - V-G, M

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

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

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

### Main Course

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

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

Bream with crushed new potatoes, spinach and white wine sauce - M, S, F (£2.50 supplement)

Sirloin of beef, fondant potato, roasted carrots, cabbage and red wine sauce - M, S, C

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

### 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

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 - £16.50**

**3 Courses - £22.50**

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.