



THE YARROW

Restaurant Dinner Menu

NIBBLES

Olives - £4.00

STARTERS

Sweetcorn soup, BBQ corn and Rayu dressing – V, VG

Gin cured salmon, herb crème fraiche and croutes and salad - (£3 supplement)

Twice baked cheese soufflé, bacon cream, bacon crumb and spring onion
(£2 supplement)

Burrata, heirloom tomatoes, compressed cucumber and pangrattato crumb
V/VG (With Feta)

Confit chicken and mushroom cannelloni, tarragon and truffle cream

Teriyaki braised pork bao bun, pickled red onion, spring onion and sesame seeds

MAIN COURSES

Orzo, broad beans, peas and sundried tomatoes with a herb dressing- V

Courgette and ricotta ravioli, Parmesan, sautéed courgettes, pinenut dressing - V

Whole lemon sole, pickled sea vegetables, samphire and brown butter and caper
dressing - (£3 supplement)

Roasted chicken breast, confit chicken bon bon, hispi cabbage, green beans and
Maderia sauce

Pork belly, BBQ sweetcorn, spring onion, kale and red wine sauce

Sirloin steak, cowboy butter, cherry vine tomatoes and salad - (£8 Supplement)

Sides - £5 Each – All V, VG

Farmhouse chips

Cowboy buttered new potatoes

Crispy smashed potatoes with siracha
mayonnaise

Garlic BBQ tenderstem broccoli

Kale with toasted pine nut dressing

Green beans with lemon shallot
dressing

DESSERTS

Selection of sorbets – V, VG

Tonka bean panna cotta, strawberries, sable biscuit

Blackberry crumble soufflé with lemon meringue ice cream - V

Toasted coconut semifreddo, compressed tropical fruit, lime crumble - V

Selection of British cheeses, chutney and crackers - V
(£3 Supplement)

V/VG – Can be made vegetarian or vegan

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.