



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, 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.