



# THE YARROW

## Restaurant Lunch Menu

### NIBBLES

Olives - £4.00

### STARTERS

Roasted artichoke soup, toasted sourdough croutons, thyme dressing – V, VG  
Beetroot cured salmon, pickled vegetables, dill soured cream, red vein sorrel  
Twice baked cheddar cheese soufflé, wild mushroom purée, spinach, herb crumb -  
(£2 supplement)  
Braised duck casarecce, spinach, parmesan, red wine sauce, herb crumb  
Crispy Katsu chicken thigh, kohlrabi slaw, tonkatsu sauce, coriander cress

### MAIN COURSES

Butternut squash and mascarpone ravioli, roasted squash, toasted hazelnut, sage  
brown butter sauce – V  
Pan fried cod, spinach, coriander, butter chicken sauce - (£3 supplement)  
Roasted chicken breast, celeriac, fennel, apple, three mustard sauce  
18-hour braised pork belly, butternut squash, green beans, sage, red wine sauce  
Salt aged sirloin of beef, spinach, wild mushrooms, crispy shallot, red wine sauce –  
(£8 Supplement)

### Sides - £5 Each – All V/VG

|                                                    |                                                       |
|----------------------------------------------------|-------------------------------------------------------|
| Farmhouse chips                                    | Beetroot and hazelnut dressing                        |
| Buttered new potatoes                              | Buttered green beans with shallot<br>dressing         |
| Crispy smashed potatoes with harissa<br>mayonnaise | Roasted squash with sage and brown<br>butter dressing |

### DESSERTS

Affogato – V, VG  
Selection of sorbets V, VG  
Cinnamon spiced panna cotta, apple compote, flaked almond granola  
Peach semifreddo, amaretto, caramelised peach - 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

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.