



THE YARROW

Restaurant Lunch 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)

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

Pan fried cod, pickled sea vegetables, samphire, 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

Salt aged sirloin steak and chips, salad and red wine sauce (£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

Affogato – V, VG

Selection of sorbets – V, VG

Tonka bean panna cotta, strawberries, sable biscuit

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 - £16.50 | 3 Courses - £21.50

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.