



THE YARROW

7 Course Tasting Menu

Amuse-Bouche

A daily changing small appetiser served at your table

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Starter

Pan-fried Tiger prawns, chilli, lime and garlic butter

Ventoz Vinho Verde, Portugal

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Intermediate

18-hour Madeira braised Ox cheek croquette, spinach and celeriac

La Calvisana, Pinot Grigio, Italy

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Fish

Cod, spinach, broccoli, Bumba Bali sauce

Corryton Burge Chardonnay, Australia

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Main Course

Sirloin of beef, savoy cabbage, carrot, red wine sauce

Famiglia Pasqua Passimento, Italy

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Pre-Dessert

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Dessert

Chocolate delice, candied hazelnuts and vanilla ice cream

De Bortli Deen Vat 5 Botryis Semillon

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Additional cheese course - £5 per person

Additional cheese course with matching port - £10 per person

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7 Course Tasting Menu - £75pp

Matching 5 Course Wine Flight - £40pp

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.