



# THE YARROW

## 7 Course Vegetarian Tasting Menu

### Amuse-Bouche

A daily changing small appetiser served at your table

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### Starter

Lyonnais onion tart, Gruyère, watercress

*Ventoz Vinho Verde, Portugal*

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### Intermediate

Waldorf salad

*La Calvisana, Pinot Grigio, Italy*

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### Fish

Twice baked cheese soufflé, mushrooms, garlic crumb

*Corryton Burge Chardonnay, Australia*

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### Main Course

Caramelised cauliflower risotto

*Famiglia Pasqua Passimento, Italy*

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### Pre-Dessert

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### Dessert

Plum soufflé 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.