

CAFÉ TASTER MENU

— SPECIALS —

FRESH AND NOURISHING

ROASTED SQUASH 10.50

Served with green beans, pickled red onions, coconut and chilli dressing.

FOR THE TABLE

OLIVES	5.50	BREAD AND	SAGE BUT	TTER	4.5	SEASONAL DI	PS
	SMALL PLATES				SANDWICHES		
	SOUP OF THE DAY 7 Sourd butter	ough and sage	9		ROAST BEEF With horseradis pickles	sh mayonnaise and	7
	HAM HOCK TERRINE Pickled raisins an onion		8 ring		CORONATION CI With mango chur almonds	HICKEN tney and toasted	7
	DUCK LIVER PATE 9 Fig and grape chutney and toasted brioche				SMOKED SALMON 9 With cucumber and chive cream cheese		
	SMOKED SALMON FISHCAKE 8 Black garlic mayo, chicory and dill				ROCKET PESTO HUMMUS 7 Roasted red peppers and Avocado		
	salad	chicory and	QIII			T d, pickled walnuts	8 and
	HADDOCK KEDGEREE				fresh apple		
	9 Spring onion, garden peas and crispy egg				FISH FINGER SANDWICH 9 Battered Market fish, tartar sauce and iceberg lettuce		

SIDES

MIXED SALAD 5

10

YARROW CLUB SANDWICH

Duttormille chicken otrocky hacon

4

9

POACHED EGG AND AVOCADO

Awarada chilli flakes and