

YARROW

at WEST BYFLEET

DAILY MENU

FOR THE TABLE

OLIVES 5.50

BREAD AND SAGE BUTTER 4.5

SEASONAL DIPS 4

SMALL PLATES

SOUP OF THE DAY <i>with sourdough, flavoured butter</i>	8
CURED SALMON <i>cucumber, crispy kale, toasted sesame seeds & Horseradish</i>	9
WHITE CRAB FISHCAKE <i>black garlic mayo, chicory and dill salad</i>	9
HAM HOCK TERRINE <i>pickled raisins, grilled spring onion</i>	8
DUCK LIVER PATE <i>fig and grape chutney, toasted brioche</i>	8

YARROW CLASSICS

PORK BELLY <i>black pudding bonbon, spiced apple gel, tender stem broccoli, carrot puree</i>	17
BRAISED SHOULDER OF LAMB <i>crispy potato rosti, hispi cabbage, lamb jus</i>	18
PAN ROASTED HAKE <i>chorizo & butterbean cassoulet, samphire</i>	18
WILD MUSHROOM GNOCCHI <i>roasted chestnuts, caramelised brussel sprouts</i>	15
SURREY FARM LOCAL BEEF SIRLOIN <i>rosemary seasoned chips, grilled tomato, field mushrooms</i>	28

SIDES

MIXED SALAD 5 ROSEMARY FRIES 5 CHILLI & GARLIC TENDERSTEM 5