

YARROW

at WEST BYFLEET

DAILY MENU

FOR THE TABLE

OLIVES 5.50 BREAD AND CONFIT GARLIC BUTTER 4.5 SEASONAL DIPS WITH BREADSTICKS 6

SMALL PLATES

SOUP OF THE DAY 8
with sourdough, flavoured butter

BEETROOT & GOATS CHEESE 10
Goats cheese mousse, beetroot ketchup, honey, toasted seeds

GIN CURED SALMON 10
pickled cucumber, chive mayonnaise, lilliput capers

GRILLED MACKEREL 10
Celeriac remoulade, apple gel, fennel

HAM HOCK & PORK BELLY TERRINE 9
Carrot puree, radish, crispy kale

SMOKED DUCK BREAST 12
Shimeji mushroom, roast baby beetroot,

MAIN COURSES

CORN FED CHICKEN 18
Celeriac fondant, crispy Parma ham, tenderstem broccoli

BRAISED SHOULDER OF LAMB 20
Creamed mash potato, Hispi cabbage, tarragon jus

SEA-REARED TROUT 20
Asparagus, peas, parmentier potato, preserved lemon,

PAN ROASTED SEABASS 18
chive gnocchi, sundried tomatoes, rocket pesto

COURGETTE, PEA RISSOTTO 17
Smoked feta, spinach, charred baby onions

10oz SURREY FARM LOCAL BEEF SIRLOIN 29
Rosemary seasoned fries, grilled tomato, field mushrooms

SIDES

SEASONAL SALAD 5 ROSEMARY SEASONED FRIES 5 TENDERSTEM AND HISPI CABBAGE 5

PEPPERCORN SAUCE 3 BLUE CHEESE SAUCE 3

If you have an allergy or any dietary requirements, please speak with a member of the team who will be happy to assist.