

YARROW

at WEST BYFLEET

SUNDAY MENU

FOR THE TABLE

OLIVES 5.50 BREAD AND SAGE BUTTER 4.5 SEASONAL DIPS & 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,

YARROW CLASSICS

All Roasts are accompanied with roast potatoes, Yorkshire pudding, seasonal vegetables

HERB INFUSED SIRLOIN BEEF ROAST 22

ROAST LAMB RUMP & SHEPHERD'S PIE 20

HALF ROAST CHICKEN 18

CHESTNUT MUSHROOM AND LENTIL ROAST 17

SEA-REARED TROUT 20

Asparagus, peas, parmentier potato, preserved lemon,

PAN ROASTED SEABASS 18

chive gnocchi, sundried tomatoes, rocket pesto

SIDES

MIXED SALAD 5 ROSEMARY SEASONED FRIES 5 CAULIFLOWER CHEESE 5