

YARROW

at WEST BYFLEET

DAILY MENU

FOR THE TABLE

OLIVES 5.50 HOMEMADE BREAD & MARMITE BUTTER 5 HOUMOUS, CRUDITES, CROSTINI 6

SMALL PLATES

SOUP OF THE DAY 9
with sourdough, flavoured butter

POACHED ASPARAGUS 10
almond pesto, watercress puree, black olive powder

TUNA TARTARE 11
avocado puree, roasted bell peppers, cucumber, sesame seeds

GRILLED MACKEREL 11
macadamia nut gazpacho, orange segments, pickled vegetables, dill

BEEF CARPACCIO 12
pickled wild mushrooms, sweetcorn puree, grilled baby corn

SMOKED DUCK BREAST 12
Isle of White basil marinated tomatoes, toasted walnuts, pickled red onions

MAIN COURSES

BRAISED PORK BELLY 20
hasselback jersey royal potatoes, artichoke puree, cider jus, chimichurri

PAN ROASTED LAMB RUMP 22
pomme Anna, peas, braised baby gem lettuce, bacon, mint jus

SEA REARED TROUT 20
pearl barley, pak choi, coconut and lemongrass sauce, crispy onions

ROASTED COD 20
rainbow carrots, peas and tarragon sauce, caviar

GRILLED PEPPER 18
goats cheese stuffed red pepper, aubergine puree, roasted bell peppers

10oz SURREY FARM LOCAL BEEF SIRLOIN 30
rosemary fries, grilled tomato, field mushrooms

SIDES

SEASONAL SALAD 5 ROSEMARY FRIES 5 CHILLI AND GARLIC TENDERSTEM 5

PEPPERCORN SAUCE 3 BLUE CHEESE SAUCE 3