

YARROW

at WEST BYFLEET

DAILY MENU

FOR THE TABLE

OLIVES 5.50 HOMEMADE BREAD, ALLIUM BUTTER 5 HOUMOUS, CRUDITE, CROSTINI 6

SMALL PLATES

SOUP OF THE DAY 9
homemade bread, flavoured butter

LEMON THYME COURGETTE CARPACCIO 10
feta cheese, toasted seeds, pickled shallots, cranberries

HAM HOCK TERRINE 11
piccalilli, peas, broad beans, pea puree

CHICKEN LIVER PATE 11
glazed figs, toasted brioche, fig puree

PICKED WHITE CRAB 12
avocado puree, charred grapefruit, frisée lettuce

GRILLED OCTOPUS 12
red pepper ketchup, squid ink puree, pineapple salsa

MAIN COURSES

CHICKEN BREAST 20
tarragon stuffed chicken breast, puy lentils, mushrooms puree, pickled mushrooms, chard

BRAISED LAMB SHOULDER 22
caramelised chicory, mash, fine beans, lamb jus

PAN ROASTED SALMON 20
samphire, chorizo, new potatoes, white onion sauce

GRILLED SEABASS 20
sundried tomato gnocchi, roasted summer vegetables, courgette ribbons, pickled red pepper

PEARL BARLEY RISSOTTO 18
butternut squash puree, roasted pumpkin seeds, crispy sage, burnt butter sauce

10oz SURREY FARM LOCAL BEEF SIRLOIN 32
rosemary fries, grilled tomato, chestnut mushrooms

SIDES

SEASONAL SALAD 5 ROSEMARY FRIES 5 GARLIC & LEMON FINE BEANS 5

PEPPERCORN SAUCE 3 BLUE CHEESE SAUCE 3

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