

YARROW

at WEST BYFLEET

SUNDAY MENU

FOR THE TABLE

OLIVES 5.50 HOMEMADE BREAD & ALLIUM BUTTER 5 HOUMOUS, CRUDITES, 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

all roasts are accompanied with roast potatoes, Yorkshire pudding, seasonal vegetables

HERB INFUSED SIRLOIN BEEF ROAST 24

BRAISED LAMB SHOULDER 22

HALF ROAST CHICKEN 20

CHESTNUT MUSHROOM AND LENTIL ROAST 18

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

SIDES

SEASONAL SALAD 5 ROSEMARY FRIES 5 CAULIFLOWER CHEESE 5

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