

YARROW

at WEST BYFLEET

DAILY MENU

FOR THE TABLE

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

SMALL PLATES

SOUP OF THE DAY 9
homemade bread, flavoured butter

ROASTED RED PEPPER CARPACCIO 10
smoked almonds, grapes, chives, aioli

BRAISED OX CHEEK TERRINE 11
potato and ox cheek terrine, pickled mushroom, red wine glazed baby onions, crispy bacon

MAPLE GLAZED PORK BELLY 11
roasted butternut squash, coriander mayonnaise, toasted seeds, rocket

SMOKED SALMON 12
pickled beetroot, spiced poached pear, radish, chive mayo

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

MAIN COURSES

PAN FRIED DUCK BREAST 24
dauphinoise potato, roasted plum, mange tout, plum puree

BRAISED LAMB SHOULDER 22
minted new potato, caramelised, chicory, fine beans, lamb jus

PAN ROASTED MONKFISH 22
parmesan gnocchi, creamed leeks, cider mussels, watercress

GRILLED SEABASS 20
herb mash potato, balsamic glazed cherry tomato, butternut squash, runner beans

BEETROOT AND GOAT CHEESE TART 18
roasted golden beetroot, hazelnut mayonnaise, roasted hazelnuts, rocket salad

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

SIDES

SEASONAL SALAD 5 ROSEMARY FRIES 5 GARLIC & LEMON TENDERSTEM 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.