

YARROW

at WEST BYFLEET

SUNDAY MENU

FOR THE TABLE

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

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 MONKFISH 24
parmesan gnocchi, creamed leeks, cider mussels, watercress

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

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.