

YARROW

at TUNBRIDGE WELLS

SAMPLE - DINNER MENU

FOR THE TABLE

OLIVES 5.50 BREAD AND SAGE BUTTER 4.5 SEASONAL DIPS 4

SMALL PLATES

SOUP OF THE DAY	9
<i>homemade bread, flavoured butter</i>	
ROASTED RED PEPPER CARPACCIO	10
<i>smoked almonds, grapes, chives, aioli</i>	
SMOKED SALMON	12
<i>pickled beetroot, spiced poached pear, radish, red vain sorrel</i>	
GRILLED OCTOPUS	12
<i>red pepper ketchup, squid ink puree, pineapple salsa</i>	
BRAISED OX CHEEK TERRRINE	11
<i>Potato and ox cheek terrine, pickled mushroom, red wine glazed baby onions, crispy bacon</i>	
MAPLE GLAZED PORK BELLY	11
<i>roasted butternut squash, coriander mayonnaise, toasted seeds, rocket</i>	

YARROW CLASSICS

PAN FRIED DUCK BREAST	24
<i>dauphinoise potato, roasted plums, mange tout, plum puree</i>	
BRAISED LAMB SHOULDER	22
<i>minted new potato, caramelised chicory, fine beans, lamb jus</i>	
PAN ROASTED MONKFISH	22
<i>Parmesan gnocchi, creamed leeks, cider mussels, watercress</i>	
GRILLED SEABASS	20
<i>herb mash potato, balsamic glazed cherry tomato, butternut squash, runner beans</i>	
BEETROOT & GOATS CHEESE TART	18
<i>roasted golden beetroot, hazelnut mayonnaise, roasted hazelnuts, rocket salad</i>	
100Z SURREY FARM LOCAL BEEF SIRLOIN	32
<i>Rosemary seasoned chips, grilled tomato, chestnut mushrooms</i>	

SIDES

MIXED SALAD 5 ROSEMARY FRIES 5