CAFÉ BAR RESTAURANT

YARROW

at TUNBRIDGE WELLS

DINNER MENU

Available Thursday to Saturday 5pm-9pm

NIBBLES

Homemade Focaccia and Whipped Marmite Butter £5 **MI5G5!V?**
Smoked Almonds £4.5 **N5!V?**
Herb Marinated Olives £5.5

STARTERS

WILD MUSHROOM AND POACHED EGG TART £9
Port reduction and Hollandaise Sauce **MI5G5E5SD5!V?**

SMOKED HADDOCK, CLAM AND LEEK TART £10
Crispy leeks and smoked potato Velouté **MI5G5E5SD5MO5F**

CRISPY MAPLE CURED PORK BELLY £11
Black pudding Bon Bon, Celeriac Slaw, Caramelised apple and Cider Jus **MI5G5E5SD**

BEETROOT CURED SALMON £10
Pickled Beetroot, Spiced Poached Pear and Radish **MI5F**

MAINS

ROASTED SPICED DUCK £32
Confit leg, Pork Choi, Mange Tout, Roasted Plum and Asian Duck **MI, SS, SB, SD**

BRAISED SHOLDER OF LAMB £24
Minted Crushed Potatoes, Roasted Parsnip, Fine Beans and Lamb Jus **MI, CE, SD**

PAN ROASTED STONE BASS £23
Cauliflower Couscous, Spinach, Capers and Caviar Butter sauce **MI, SD**

280G SURREY FARM SIRLION OF BEEF £35
Chestnut Mushrooms, Honey Glazed Carrots, Crisp Potato Cake and Peppercorn Sauce **MI, CE, SD**

ROASTED CORNISH MONKFISH AND PARMA HAM £33
Saffron Potatoes Fondant, Young Leeks, Celeriac, Madeira Sauce **MI, CE, SD, F**

CELERIAC, POTATO AND COMTE CHEESE PIE £22
Spinach, Buttered Leeks, Whole grain Mustard and Cider Cream sauce **MI, G, E, SD, MU (V)**

F=FISH, CR=CRUSTATION, MO=MOLLUSC, NU=NUTS, P=PEANUTS, MI=MILKE=EGGS, SB=SOYBEAN, CE=CELERY, MU=MUSTARD, SS=SESAME SEED, L=LUPIN, SD=SULPHER DIOXIDE, G=GLUTEN (V)=VEGETARIAN

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES
All food and drinks are made in an environment where other allergens are used, so we cannot guarantee the total absence of allergens.

Please note that we only can accept cash tips at this moment.