CAFE BAR RESTAURANT
YARROW
AT TUNBRIDGE WELLS

FESTIVE DINNER MENU

Available Thursday to Saturday 5pm-9pm

NIBBLES

Homemade Focaccia and Whipped Marmite Butter £5 **MI, G, (V)**
Smoked Almonds £4.5 **N, (V)**
Herb Marinated Olives £5.5

STARTERS

WILD MUSHROOM AND POACHED EGG TART £9
Port reduction and Hollandaise Sauce
MI, G, E, SD, (V)

SMOKED HADDOCK, CLAM AND LEEK TART £10
Crispy leeks and smoked potato Velouté
MI, G, E, SD, MO, F

CRISPY MAPLE CURED PORK BELLY £11
Black pudding Bon Bon, Celeriac Slaw, Caramelised apple and Cider Jus
MI, G, E, SD

BEETROOT CURED SALMON £10
Pickled Beetroot, Spiced Poached Pear and Radish
MI, F

PARTRIDGE, PISTACHIO AND APRICOT "EN CROUTE" £13
Armagnac and Apricot Puree, Pickled Blackberries
MI5MU5E5G5NU5SD

MAINS

STUFFED AND ROASTED ROULADE OF TURKEY £23
Pigs in blankets, Pickled Red Cabbage, Sprouts, Roast Parsnips, Roast Potatoes, Turkey Gravy
MI, E, G, 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

230G BIRCHSTEAD 28 DAY DRY AGED 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 CHEDDAR 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.