YARROW

at WEST BYFLEET

HALLOWEEN MENU

FRIDAY 30TH OCTOBER – SATURDAY 31ST OCTOBER

Three courses · £40

STARTERS

The Witch's Cauldron
Spiced pumpkin soup, toasted pumpkin seeds, pickled chilli, homemade bread & butter

Kraken's Curse
Grilled octopus, burnt onion purée, charred leeks, pickled golden beetroot, squid-ink tuile

The Black Forest Tongue
Pickled ox tongue, beetroot purée, wild mushrooms, aioli, baby potatoes

YARROW MAINS

The Crow's Supper
Pan-roasted duck breast, braised red cabbage, pumpkin purée, blackberry jus

Blood Moon Lamb
Braised lamb shoulder, roasted baby beetroots, couscous, thyme jus

Phantom of the Sea
Grilled seabass, squid-ink risotto, mussels, clams, spring onion, caviar

Woodland Spirits
Wild mushroom pithivier, roasted shallots & baby carrots, celeriac purée, mushroom consommé

PUDDINGS

Poisoned Apple
Sticky toffee pudding, salted caramel apple compote, vanilla ice cream

The Sleeping Pumpkin
Pumpkin & pecan pie, Chantilly cream, rum & raisin ice cream

The Dark Cellar
Three cheeses with chutney, apple and caramelised walnuts

If you have any allergies or dietary requirements, please speak with a member of the team who will be happy to assist.