CAFÉ BAR RESTAURANT

YARROW

at TUNBRIDGE WELLS

SUNDAY LUNCH MENU

Available Sunday from 12pm to 3pm

NIBBLES

Homemade Focaccia and Whipped Marmite Butter £5 **MI, G, (V)**
Smoked Almonds £4.50 **N, (V)**
Herb Marinated Olives £5.50

STARTERS

SOUP OF THE DAY £7
Homemade Focaccia Marmite Butter **MI, CE, G (V)**

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

SMOKED HADDOCK, CLAM AND LEEK CAKE £10
Crispy Leeks, Smoked Potato Velouté **MI, MO, G, E, F, SD**

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

MAINS

ROAST STRIPLOIN OF BEECHWOOD 28 DAY DRY AGED BEEF £24
Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding and Roast Gravy **MI, E, MU, G**

ROAST SHOULDER OF KENTISH LAMB £22
Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding and Roast Gravy **MI, E, MU, G**

HONEY GLAZED GAMMON £18
Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding and Roast Gravy **MI, E, MU, G**

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

CELERIAC, POTATO & 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=MILK
E=EGGS, SB=SOYBEAN, CE=CELERY, MU=MUSTARD, SS=SESAME SEED
L=LUPIN, SD=SULPHER DIOXIDE, G=GLUTEN (V)=VEGETARIAN (VE)=PLANT BASED

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.