

SET LUNCH MENU

SERVED BETWEEN 12:00 - 14:30
(Tuesday - Thursday)

Where possible, our food is locally sourced and sustainable, predominantly using North Aston Organics. We support local farmers and use seasonal produce to bring you fresh food all year round. Please see our suppliers board for more information.

TWO COURSES £20 OR THREE COURSES £25

STARTERS

Seasonal soup of the day with homemade focaccia (ve, gfa)

Locally smoked and cured salmon, soft boiled quail egg, caper and parsley emulsion, pickled fennel and watercress (gf, df)

MAINS

Potato gnocchi, foraged wild garlic and artichoke, sage and kale salsa verde and romesco sauce (vea, gf)

Pan roasted market fish, chickpeas, roast North Aston Organics wet garlic aioli (gf, df)

*The Yurt team would pair both main courses with our Lychgate Rose, Bolney Estate 2019 – UK
Glass £8.50*

DESSERT

English strawberries, clotted cream, basil sorbet and sugar tuile (gf)

Selection of ice cream or sorbet coupe (vea, gf)