

£35.95
SUNDAY LUNCH
12pm-2.30pm
Three courses
choice menu



OPEN
THURSDAY
FRIDAY
SATURDAY
12PM - 2.30PM
Lunch & afternoon tea



YELLOW BROOM

LUNCH MENU

£19.95
TWO COURSE
LUNCH
Thursday Friday
Saturday
12pm-2.30pm



£28.95
AFTERNOON TEA
Thursday Friday
Saturday
12.30pm-2.30pm



Loch Fyne Braden Orach 13.95		
“The golden salmon” Dry cured the traditional highland way. With capers, chopped boiled egg & shallots. Aragula & warm blinis		
Prawn Cocktail 12.95		
Classic prawn cocktail with baby gems, avocado, cucumber, vine tomatoes. Marie Rose sauce		
Avocado & Tomato cocktail 12.95		
Roasted red peppers, baby gems, pomegranate & water melon. Spiced yoghurt & mango dressing		
Soup of the day 6.95		
Freshly baked crusty bread		
Duck liver parfait 9.95		
Twemlow apple chutney, cornichon & sour dough toasts		
marinated Kefalonia olives with garlic, chilli, coriander 4.95		
Freshly baked sour dough bread. Oils & Balsamic 4.95		
Terrine de Campagne 11.95		
Course terrine of guinea fowl & pork wrapped in bacon. Melba toasts		
French onion soup gratinée 7.95		
Topped with a melting cheese crouton		



MAINS

Chianti Beef 21.95
Slow braised beef casserole in Chianti red wine with root vegetables. Buttered mash
Wilted leaf Spinach & garden Pea Risotto 17.95
Grilled Goats cheese. Rocket leaves
Grilled escalope of Chicken 20.95
Wrapped in Serrano ham. Spinach & asparagus risotto

MAINS

Grilled Sea Bass Fillet 23.95
Fresh herbs, capers & olives. Mediterranean ratatouille
Fillet Steak Mignon 6oz 28.95
peppercorn sauce. French fries
Baked Cod, Pine nut & herb crust 20.95
Pea & potato cake. Pumpkin velouté
Broad & Cannelli bean Cassoulet 16.95
Cherry vine tomatoes & peppers. Potato rosti

SIDES

Broccoli Fleurettes 4	Sweet potato fries 5
Mange tout & garden peas 4	Dauphinoise 4
House salad 4	Red cabbage 4
Ratatouille 5	Buttered mash 4
French fries 4	



All prices have been updated to include the rate of VAT @ 20%
All gratuities and service go to our entire team.

Please always inform your server of any allergies before placing your order as not all ingredients are listed on our menu. Please speak to your server if you require further recipes information or have any allergy concerns. Strict hygiene procedures are followed in our kitchen however due to the presence of nuts and nut products in some raw materials it is possible that traces may be found in our menu selection.

Two Course Lunch Menu

£19.95

SAMPLE STARTERS

Leek & Potato Soup
Sourdough bread & butter

Chicken Liver Parfait
Warm toasts & Twemlow Chutney

Braden Orach
Smoked Salmon served on a Scottish pancake with
dill cream cheese

MAINS

Baked Cod
Topped with a herb crust. Creamed leeks.
Pea & potato cake

Slow cooked Lamb Casserole with root vegetables
Buttered mash

Mediteranean Omelette
sauteed shallots potatoes, courgettes & mixed peppers.

SIDES

MANGE TOUT & GARDEN PEAS 4
HOUSE SALAD 4
RATATOUILLE 5
FRENCH FRIES 4

SWEET POTATO FRIES 4
DAUPHINOISE 4
RED CABBAGE 4
BUTTERED MASH 4

The food is made with ingredients that do not contain gluten. The food is prepared
& served in environments that do contain gluten. All products are prepared
in an environment where nuts are used & may contain traces of nuts.

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DESSERTS

Almond Financier

Light almond sponge, ruby plum compote. Pistachio ice cream

Muscovado Meringue

Chantilly cream. Mango & vanilla salad

Crème Brulée

Seasonal red berries. Lemon cracker

Melting Chocolate Pudding

Salted caramel Ice cream



Apple & Blackberry Sponge

Vanilla custard

Warm Treacle Tart

With a hint of lemon zest. Clotted cream

Hazelnut Choux Puff

*Choux puff filled with vanilla ice cream drizzled with chocolate sauce
and chopped hazelnuts*

Desserts 8.95

Affogato

Freshly pulled espresso shot. vanilla ice cream

Liqueur of your choice

Baileys, Tossolini Coffee, Disaronno, Brandy, Whisky 11.95

ICE CREAM & SORBETS

Vanilla, salted caramel, pistachio, chocolate,

raspberry ripple. Sorbets-raspberry, lemon, £3.50/£4.95

COFFEE & TEA SELECTION

Selection of green, black teas and infusions

Americano, Espresso, Cappuccino, Machiato

Hot or cold milk

Liqueur coffees from £6.95

All served with Green & Blacks Organic Chocolate 3.75

CHEESE BOARD

Burt's Cheshire Blue / Perl Wen / Rosary Goat Ash / Comté Artisan

Your cheese Platter is served with a selection of cheese biscuits
& sourdough Crisp bread. Butter, dried apricots, toasted pecans
& walnuts. 12.95

PLEASE ASK FOR OUR "FREE FROM" MENU WITH GLUTEN FREE & LACTOSE
FREE DESSERTS

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