YEOTOWN LONDON
Food for complete wellbeing

www.yeotown.com

EAT WELL, EVENING MENU

At Yeotown, we believe food should fuel both body and mind. Our ingredients are sourced with integrity. Grass-fed, regenerative-farmed meats from The Ethical Butcher and Devon farms known to us, sustainable fish and farmer's market inspired, seasonal produce.

LIGHT BITES

Seasonal Soup of the Day — 10
Toasted Seven Seeded sourdough or gluten-free bread. (C)(G)(VG)(GFO)

Fresh vegetables to support the immune system.

Golden Quinoa & Seed Crusted Chicken Goujons — 12
Served with hot honey & mustard aioli. (GF)(M)(E)

Comfort food reimagined. Protein-rich with slow-release energy.

Prawn & Avocado Bruschetta — 14
Harissa spiced prawns, avocado, organic sprouting beans & micro greens on toasted sourdough. (CR)(G)

High in omega 3 & selenium for glowing skin.

SIGNATURE PLATES

Grass-Fed Organic Bavette Steak — 28
Cooked to your preference served with sweet potato puree, broccolini & wild mushroom sauce. (M)(SY)

Rich in protein and iron for strength and vitality.

Pan-fried Scottish Salmon — 24
Pan-fried Scottish salmon fillet served with seasonal salad leaves, quinoa, sweet potato, sprouting beans & pomegranate. (F)(GF)

Rich in omega-3s to support heart health, brain function and vitality.

Grass-Fed Organic Beef Burger — 22
6oz regenerative beef burger in a toasted sourdough bun with Yeotown burger sauce, baby gem, herb-roasted potatoes or salad and kimchi slaw. (G)(M)(S)(GFO) + **Cheddar** (D) **£1.5**

Iron-rich and high-protein for strength and stamina; probiotic slaw for digestion.

PLANT POWERED

Wild Mushroom Tagliatelle — 17
Wild mushrooms, caramelised onion, kale & tagliatelle in a creamy sauce topped with walnut parmesan & crispy sage. (G)(N)(VG)(GFO)(M)
+ Cheddar (D) **£1.5**

Rich in vitamn D and antioxidants to support energy.

Superfood Caesar Salad — 15
Fresh spinach & kale, vegan caesar dressing, sweet potato, sourdough croutons, crispy spiced chickpeas and walnut parmesan. (G)(N)(VG)

Leafy greens & healthy fats to support hormonal balance.

Yeotown Plant-Powered Burger — 22
Homemade beetroot, lentil & mushroom patty in a toasted bun with Yeotown burger sauce, baby gem, herb potatoes or salad and kimchi slaw.
(N)(G)(M)(SY)(VG) + **Cheddar £1.5**

Plant protein and fibre to balance energy & metabolism.

NATURALLY NAUGHTY DESSERTS

Apple, Pear & Blackberry Crumble — 12
Stewed apples & pears with warming cardamom topped with a pecan & oat crumble, plant-based vanilla ice-cream & homemade blackberry syrup. (N)(VG)(N)(SY)(GF)

Vibrant fruit and oats for fibre and slow-release energy.

Peanut Butter & Chocolate Brownie — 11
Warm peanut butter & chocolate brownie and plant-based vanilla ice cream. (SY)(PN)(E)(DF)(GF)(SU)

Nice Cream (ask for today's flavours) (GF)(SY) — 5
Dairy-free indulgence & plant-based goodness.

Disclaimer: Please be aware that our dishes are prepared in a kitchen where allergens are present throughout. We cannot guarantee that any dishes or drinks will be free from trace ingredients. Please let your waiter know if you have any allergies or intolerances. An optional 12.5% discretionary charge will be added to your bill.

Allergen Guide: Celery **(C)** - Gluten **(G)** - Mustard **(M)** – Nuts **(N)** - Peanuts **(PN)** - Sesame **(S)** - Sulphates **(SU)** - Soya **(SY)** - Fish **(F)** - Eggs **(CE)** - Vegan **(VG)** - Gluten Free **(GF)** - Nut Free Option **(NFO)**