FESTIVE ALL DAY MENU

www.yeotown.com

At Yeotown London, we believe the festive season is a time to nourish body and mind. Our holiday menu celebrates seasonal produce, sustainably sourced fish and grass-fed, regeneratively farmed meats, chosen for their integrity, flavour and winter comfort.

With a mindful, zero-waste approach, we make the most of every ingredient, bringing together festive indulgence, sustainability and wellbeing in true Yeotown style — strong in body, clear in mind.

LIGHT BITES

Padron Peppers 10
Flash-charred with olive oil, finished with our zero waste citrus sea salt. (GF)(VG)

Plant protein & magnesium for calm, sustained energy.

Spiced Parsnip, Apple & Lentil Soup 10
Crispy parsnip skins, hot honey and toasted Seven Seeded sourdough.
(C)(V)(G)(GFO)

Seasonal vegetables to support immune & gut health.

Maple & Sesame Roasted Squash 12
Harissa butterbean hummus, seasonal leaves, pomegranate & crunchy spiced squash seeds.
(VG)(S)(GF)

Heart healthy, gut friendly & fibre rich.

Golden Quinoa & Seed Crusted Chicken Goujons 12
A Yeotown favourite made in house using free-range chicken. Served with hot honey mustard mayo. (GF)(M)(E)

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

Goat's Cheese & Cranberry Salad 14
Made with local British goat's milk served with seasonal salad leaves, sweet potato, toasted pecan nuts & cranberries.
(D)(N)(SU)(GF)(M)

Rich in calcium and protein, with healthy fats and antioxidants.

Kimchi Prawn Cocktail Bruschetta 14
Crispy sourdough, pan-fried prawns, spicy kimchi-infused Marie Rose sauce, baby gem lettuce & fresh chilli.
(CR)(SY)(S)(G)

Protein-rich prawns paired with gut-loving fermented kimchi for a vibrant twist on a classic.

PLANT POWERED

Thai Green Vegetable Curry 18
Homemade curry paste, coconut milk, green vegetables, fresh herbs & steamed brown rice.
(VG)(GF)
+ Tofu (SY) **+ £4 Chicken £4 + Prawns** (CR) **£4**

Coconut and spices to calm inflammation; herbs to uplift.

Wild Mushroom & Sage Tagliatelle 17
Wild mushrooms, kale & tagliatelle in a creamy sauce topped with walnut parmesan & crispy sage. (VG)(G)(N)(M)
+ £4 Chicken + Cheddar (D) **£1.5**

Rich in vitamn D and antioxidants to support energy.

Yeotown Festive Medley 17
A vibrant mix of quinoa, sesame roasted squash, seasonal leaves, butterbean hummus, pomegranate & crispy chickpeas. (VG)(S)(GF)(M)

Protein and probiotics for balance and restoration, a complete plant-powered reset in one bowl.

Superfood Caesar Salad 15
Fresh spinach & kale, vegan caesar dressing, sweet potato, sourdough croutons, crispy spiced chickpeas and walnut parmesan. (G)(N)
+ Chicken £5

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) + **Vegan cheese £1.5**

Plant protein and fibre to balance energy & metabolism.

Miso & Ginger Tofu Noodles 22
Miso & ginger glazed tofu, spring greens & soba noodles in a homemade miso broth topped with fresh herbs, furikake & kimchi. (S)(SY)(C)(G)

Deeply restoring with fermented miso and kimchi to support gut health.

FARM & COAST

Slow Cooked Wild Venison Stew 24

Slow cooked wild venison & winter root vegetables in a rich gravy served with creamy horseradish mash & savoy cabbage . **(SU)(M)(C)**

Lean, iron-rich game supports stamina and winter vitality.

Yeotown Festive Dinner 24

Herb roasted free-range chicken, cranberry, quinoa & pecan stuffing, savoy cabbage, roasted root vegetables and nourishing gravy. A healthy twist on a festive classic. **(N)(M)(C)**

Lean protein, nuts & whole grains for strength and immune support.

Cranberry, Orange & Herb Crusted Scottish Salmon 24

Seasonal salad leaves, quinoa, sweet potato, sprouting beans & pomegranate. (F)(M)(G)(GFO)

·Omega 3 rich salmon with fibre filled quinoa & vegetables.

Miso & Ginger Chicken Noodles 22

Miso & ginger glazed chicken thigh, seasonal greens & soba noodles in a homemade miso broth with fresh herbs, furikake & kimchi. (C)(S)(SY)(G)

Deeply restoring with fermented miso and kimchi to support gut health.

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)

+ **Devonshire cheddar** (D) **£1.5**

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

SIDES

Crispy Herb Potatoes 6

Rooted in comfort, balanced with healthy oils and herbs for digestion.

Seasonal Side Salad 6

Cleansing greens support liver function and vitality.

Kimchi Slaw 6

Fermented and probiotic-rich for a happy gut.

NATURALLY NAUGHTY DESSERTS

Mulled Apple & Pear Crumble 12

Stewed apples, pears with warming fetive spices topped with a pecan & oat crumble and plant-based vanilla ice-cream.

(N)(VG)(N)(SY)(GF)

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

Sticky Gingerbread Pudding 12

A soft gingerbread sponge made with dates served with toffee sauce and dairy-free ice cream. A winter hug of ginger, cinnamon and sweet caramel notes. (SU)(N)(GF)(VG)

Warming spices to aid digestion.

Peanut Butter & Chocolate Brownie 11

Warm peanut butter & chocolate brownie and plant-based vanilla ice cream. (SY)(PN)(E)(DF)(GF)(SU)

Gluten free and vegan indulgence.

Fresh Fruit Platter 10

A light, vitamin-rich finish to rebalance and refresh.

Açai Sorbet 6

Packed with antioxidants for radiant skin and post-meal vitality. (ask for today's flavours) (GF)(SY)

Nice Cream 5

Dairy-free indulgence made from pure fruit and 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)** - Crustaceans **(CR) -** (Peanuts **(PN)** - Sesame **(S) -** Dairy **(D)** - Sulphites **(SU)** - Soya **(SY)** - Fish **(F)** - Eggs **(E)** - Vegan **(VG)** - Vegetarian **(V)** Gluten Free **(GF)**