



THE YEWE TREE INN

Fancy a nibble?

- Garlic ciabatta (V) £4.95
Prawn toast with chilli dip £5.95
Deep fried whitebait and tartar sauce (DF) £5.25
Tempura vegetables with a curry mayo £5.25
- Cheesy Garlic ciabatta (V) £5.50
Chipolatas £6.25
Feta and spinach falafel served with Tzatziki (VE) £5.25
Lemon & herb chicken wings & fillets with garlic mayo (GF) £5.95

Starters

- Cauliflower and cheese soup, served with crusty bread and butter (CVE, V) £5.95
Homemade confit duck scotch egg with triple mustard mayo £7.50
Ham hock terrine with an apple & walnut salad £7.25
Black bomber and caramelised onion truffle quiche & plum chutney £7.25
Crispy haddock and prawn fishcake with a pickled coleslaw and shellfish mayo £8.25

Something to Share £24.95

Meat Platter – Duck scotch egg, chipolatas, ham hock terrine, lemon and herb chicken, dips and flat bread

Fish Platter – Fishcakes, breaded whitebait, beer battered haddock, prawn toast, dips and flatbread

Roast Dinners

Sirloin of Beef £17.95 Treacle Roasted Ham £14.95 Roast Chicken £15.95

Ham and Beef Duo £18.95

All served with roast potatoes, mashed potatoes, carrot & swede, buttered greens, Yorkshire pudding, and gravy.

The Yew Tree Classics

- Long Lane steak burger toasted pretzel bun, beer cheese, streaky bacon, hand cut chips & slaw £14.95
Cajun spiced chicken burger, sweet chilli mayo, beer cheese, streaky bacon, proper pub chips & slaw £14.95
Fish and chips- Beer battered haddock, chips, mushy peas & tartare sauce (DF, CGF) £15.25
Yew Tree curry sauce £3 Bread & Butter £2
Cauliflower Kiev, potatoes, broccoli and caper fricassee, pine nuts and pesto(V) £12.95
8oz Sirloin OR 8oz Ribeye Steak, field mushroom, roasted tomato and hand cut chips (GF) £26.95
Grilled swordfish steak, sauteed potatoes, creamed spinach & peas £16.00
Minted lamb kebab served with cous cous, salad, tzatziki & flatbread £12.95
Trio of lamb -Lamb rump, lamb croquette, mini shepherd's pie, French style peas, pea puree and jus £22.50
Homemade steak & kidney pie with mash, buttered greens & gravy £15.95

Lighter Meals

Peppered flat iron steak served with rocket and fries (DF GF) £13.95

Goats cheese & chive risotto bonbons, glazed broccoli & cheese sauce (V) £11.50

Ham, egg & chips, treacle roasted ham, fried egg and proper pub chips £11.95

Crispy haddock & prawn fishcakes with pickled coleslaw and shellfish mayo £12.95

Chicken and pesto tagliatelle, rocket and confit tomatoes £12.95

Bunbury Bowl, Cauliflower couscous, sweet potato, tomato salsa, crushed avocado, chickpea compote, charred courgette & peppers and pumpkin seeds (V, VE, GF, DF) £11.95

Why not add, minute steak £5,
lemon and herb chicken £4 or falafel £4

Homemade Desserts – £6.95

Affogato; A traditional Italian dessert of vanilla ice cream "drowned" with hot espresso and Amaretto (CGF) cream

Lotus Biscoff cheesecake, toffee sauce

Raspberry & Pimm's delicie, fresh strawberries

Sticky toffee pudding, with butter scotch sauce & honeycomb ice cream

Warm chocolate cookie dough with salted caramel ice cream

Chocolate brownie served with orange marmalade, orange crisp and vanilla ice cream

Yarde Farm Ice cream, Vanilla, Strawberry, Chocolate, Salted caramel, Honeycomb or Mint choc chip £2.00 per scoop

Side orders

Pub chips £4.00

Skin on fries (GF, DF, MC) £4.00

Homemade onion rings (MC, DF) £4.50

Peppercorn sauce £3.00

Blue cheese sauce £3.00

Truffle and parmesan fries £4.75

Mashed Potato £4.00

House salad £3.50

Cheese board £9.95

Mature cheddar, black stick's blue & brie with apple chutney, celery and crackers

Hot Drinks

Black or white coffee (Americano) £3.10

Espresso £2.30

Double Espresso £2.80

Latte £3.10

Flat white £3.10

Cappuccino £3.10

Mocha £3.20

Hot Chocolate £3.20

Pot of Breakfast tea £3.00

Tea Drops £3.00

Supreme Earl Grey, Fruits of Eden, Peppermint, Lemongrass and Ginger

GF- GLUTEN FREE V- VEGETARIAN VE- VEGAN DF – DAIRY FREE MC- MAY CONTAIN GLUTEN

CVE- CAN BE MADE VEGAN/VEGETARIAN ON REQUEST CGF- CAN BE GLUTEN FREE ON REQUEST

ACCESS OUR WIFI ON: Yew Tree Inn – Guest PASSWORD: YewTree2021

All our food is freshly prepared using the finest local ingredients. As a result, there may be a slight delay during busier periods. We cannot guarantee that our food is nut free and for advice on what is suitable for food allergies please ask a member of the team.