



THE YEW TREE INN

## Summer 2025

### Small Plates

- Scampi, tartar sauce – £8.50 (GF, DF)  
Bacon, chilli and maple chipolatas - £9 (CGF)  
Coronation chicken scotch egg, curried aioli- £8.50 (DF)  
Trio of warm soda bread, curry butter - £7  
Pea and watercress soup, sour cream, parsley butter, warm bread - £7.50 (DF, CGF, VE)  
Bubble and squeak, poached egg, crispy bacon, hollandaise sauce - £8.50 (GF)

### Salads – £15.95

- The 'Bunbury Bowl' – Warm roasted mediterranean veg and butternut squash, tomato hummus, guacamole, wild rice (VE, GF, DF)  
Yew Tree Caesar – Crisp lettuce, Caesar dressing, parmesan, potato croutons, Anchovies, bacon, soft boiled egg (GF)  
Super Green – Kale, peas, rocket, tenderstem broccoli, green beans, fennel and mint oil (GF, DF, VE)  
Curried Squash – Curry spiced squash and sweet potato, spinach, chick peas, capers, BBQ tomatoes, pumpkin seeds (GF, DF, VE)

**Why not add- 5oz Hanger steak £10 / Chicken £8 / Market fish £8 / Goats cheese £8 / Vegan Halloumi £8**

### Mains

- Fish and chips – Old speckled hen (GF) beer batter, haddock, crushed peas and tartare sauce with triple cooked pub chips £17.95 (DF, GF)  
Pan roasted Market fish, bubble and squeak, tenderstem broccoli, pea and mint velouté £19.95 (CGF)  
Homemade pie with buttery mash potato, carrot puree, sauteed greens and Yew Tree gravy £18.95  
Oaklands Farm **8oz 'Wholly Cow'** steak burger Yew Tree beer cheese, bacon, burger sauce and salad in brioche with jalapeno ketchup and triple cooked pub chips £18.50 (CDF, CGF)  
Herb grilled chicken burger, mozzarella, crispy bacon, pesto mayo, rocket, grilled beef tomato and pickled onion in brioche with jalapeno ketchup and triple cooked pub chips £18.50 (CDF, CGF)  
Sweetcorn burger, vegan applewood, guacamole, pickled chillies and salad in vegan brioche with jalapeno ketchup and triple cooked pub chips £16.50 (V, CVE, DF, CGF)  
Pulled beef chilli, wild rice, giant nachos, sour cream and guacamole £18.50 (CDF, CGF)  
8oz Hanger steak with pickled onion rings, crispy mushroom, BBQ tomato and triple cooked pub chips £29.95 (GF, DF)  
Butternut squash and pumpkin seed risotto with Parmesan crisp £14 (GF, V)

**Why not add- Chicken £8 / Goats cheese £8**

### Side Orders

- Proper pub chips £3.50 (GF, DF, VE) / Skin on fries £4.50 (GF, DF, VE)  
Truffle parmesan fries £5.50 (GF) / Pickled onion rings £4.50 (GF, DF, VE)  
Seasonal vegetables £3.5 (GF, DF, VE) / Mash £3.5 (GF, V, CVE)  
Garlic focaccia £6 / Garlic focaccia with cheese £6.5

## Sandwiches– Served until 5pm

Add soup or chips for £3

Pub C.L.U.B – herb chicken, bacon, crispy lettuce and tomato with avocado £12 (CGF, CDF)

Steak & Blue – 5oz hanger steak cooked pink and sliced, blue cheese, pickled onion, rocket, £15 (CGF, CDF)

Beer cheese and ham toastie £9.95 (CGF, CDF)

*Served on toasted focaccia with side salad*

Fish finger sandwich - beer-battered haddock goujons and tartare sauce (CDF) £9.95

*Served on toasted brioche with side salad*

## Homemade Desserts – £7.5

Malted sticky toffee pudding, toffee sauce, honeycomb ice cream. (GF)

Lemon drizzle sundae or to share for £12.5

Chocolate brownie, cookie ice cream

Affogato- Italian style vanilla ice cream drowned with espresso and served with Pistachio biscotti

Apple and peach crumble, custard (GF)

Cheshire Farm Ice creams and sorbets – Ask For our selection

£3 per scoop

## Hot Drinks

### Lost Barn Coffee

Black or white coffee (Americano)	£3.2
Espresso	£2.5
Double Espresso	£3
Latte	£3.6
Flat white	£3.6
Cappuccino	£3.6
Mocha	£3.7

### Hot Chocolate

Classic Hot Chocolate	£3.6
Yew Tree Fully loaded Hot Chocolate	£4.5

### Tea Drops £3.2

English Breakfast, Supreme Earl Grey, Fruits of Eden, Peppermint, Lemongrass and Ginger & Spring Green

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

**CDF**- CAN BE DAIRY FREE ON REQUEST

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

**All our food is freshly prepared using the finest local ingredients. As a result, there may be a slight delay during busier periods**

**Allergen details: All produce is prepared in an area where all allergens are present. For those guests with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the team.**

**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.

