

Sundays' 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, V,)

Sunday Roasts

Slow roast beef with Yorkshire pudding £19.95

Cashew stuffed mushroom £16.95 (V, CVE)

Roast Chicken with stuffing £18.9 (GF)

Aromatic spice glazed ham £18.95 (GF)

Duo roast - choice of 2 meats £23.95

Trio roast - all 3 meats £25.95

All served with roast potatoes, mashed potatoes, roast vegetables, seasonal greens, cauliflower cheese and Yew Tree gravy

Salads – f,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- 4oz 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 and salad 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)

80z 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

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

Pineapple crumble sponge, coconut ice cream (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	

<u>GF</u>- GLUTEN FREE <u>V-</u> VEGETARIAN <u>VE</u>- VEGAN <u>DF</u> – DAIRY FREE <u>MC</u>- MAY CONTAIN GLUTEN

<u>CDF</u>- 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

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