

YEW TREE SUNDAY MENU

Please make your server aware of any allergies or dietary requirements when placing your order

Please be aware for tables of 6 or more an optional 10% gratuity will be added to the bill

NIBBLES

BREAD BOARD WITH GARLIC BUTTER (sharing)	5.00
NOCERELLA OLIVES	4.00
PADRON PEPPERS, sea salt, olive oil	6.00

APPS/SNACKS/SHARING

GOATS CHEESE & FIG SALAD, toasted pumpkin seeds, Honey mustard dressing (V, VG & GF optional) 7.95/14.95

CHILLI GLAZED SALT & PEPPER CALAMARI, wok fried vegetables, fresh chilli and coriander 8.95/16.50

TEMPURA KING PRAWNS, Asian slaw, sweet and sour plum sauce 8.99

YEW TREE CHICKEN STRIPS, choice of buffalo hot or BBQ sauce, crudités, garlic and lemon dip 8.50

WILD MUSHROOMS ON TOAST, garlic sour dough toast, creamy stilton sauce (V, VG optional & GF optional) 8.5

CHORIZO & ROAST RED PEPPER CHEESE DIP

(great for sharing), Old Winchester & mozzarella cheese, homemade tortilla chips (V optional) 10.95

DIRTY FRIES (great for sharing)

Cajun spice blend, chilli beef, smoked bacon, cheese, sour cream, jalapenos and spring onions (GF optional) 8.95/13.95

CHIPS & SIDES

Triple cooked chips	4.50
Fries	4.00
fries & cheese	4.75
fries with cheese & bacon	5.75
Coleslaw	3.50
Sweet potato fries	4.95
Seasonal Vegetables	4.00
Jasmine rice	3.50
Side Salad	4.00

BURGERS & PUB FAVOURITES

Burgers served with rustic fries, coleslaw, lettuce, tomato, red onion, and gherkin. Upgrade to sweet potato fries for 1.50 (Gluten free bun available for 1.00 extra)

STEAK BURGER, aged cheddar, crispy bacon 16.95

BREADED PANKO CHICKEN BURGER, choice of spicy buffalo hot sauce or BBQ sauce with aged cheddar

VEGAN BURGER, vegan patty, choice of aged cheddar or vegan cheese 15.50

SCAMPI & CHIPS, served with garden peas and salad garnish 15.95

YEW TREE LASAGNE, with ground fennel infused sausage and beef, roast tomato sauce, mozzarella and aged cheddar, salad and garlic bread 15.50

MAIN COURSE

BUTTERNUT SQUASH & BEETROOT RISOTTO,

Beetroot puree, crumbled goats' cheese, black truffle (GF optional, V & VG optional) 16.75

ROAST FILLET OF SEATROUT, herb new potatoes, steamed greens, citrus hollandaise (GF optional) 19.95

STICKY BLADE OF BEEF, pan fried bubble & squeak, rich bordelaise sauce, sauteed greens (GF optional) 22.75

HAMPSHIRE VENISON & WILD MUSHROOM
STROGANOFF, venison fillet flambéed in brandy,
sour cream, steamed rice, seasonal vegetables
(GF optional) 18.95

ROASTS

All served with Yorkshire pudding, roast potatoes & parsnips, seasonal vegetables, cauliflower & leek gratin and rich homemade gravy (GF optional)

SLOW ROAST STICKY FEATHER BLADE OF BEEF	22.50
ROAST SHOULDER OF LAMB	23.50
HALF ROAST CHICKEN	18.95
VEGETARIAN ROAST , ask your server for today's option	ons

15.95



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CHILDREN'S MENU

for children 12 and under – for smaller adult portions please ask your server for options

Served with fries and a choice of baked beans, garden peas or carrots all 7.95

BREADED CHICKEN TENDERS

LASAGNE

CHEESEBURGER

SCAMPI

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GF – gluten free optional, V – vegetarian optional VG – vegan optional

DESSERTS

LEMON MOUSSE CAKE Fresh berries, strawberry ice cream	6.95
STICKY TOFFEE PUDDING (GF) With Ice cream or custard	6.50
CHOCOLATE & SALTED CARAMEL TORTE	6.95
VEGAN CHOCOLATE SPONGE Vegan "ice cream" (VG)	6.50
3 SCOOPS ICE CREAM/SORBET (GF) Please ask your server for our selection of spectreams	6.25 cialty ice

YEW TREE CHEESE BOARD

Selection of local and international cheeses, grapes, walnuts, chutney 12..00

COFFEE

AMERICANO	3.25
CAPPUCCINO	3.75
FLAT WHITE	3.50
LATTE	3.75
ESPRESSO	3.25
DOUBLE ESPRESSO	4.00
EXTRA SHOT	1.00
LIQUEUR COFFEE with cream	6.95