

COUNTRY PUB AND DINING

LOWER WIELD, ALRESFORD

NIBBLES	
BREAD BOARD WITH GARLIC BUTTER (sharing)	5.00
NOCERELLA OLIVES	4.00
PADRON PEPPERS, sea salt, olive oil	6.00
APPS/SNACKS/SHARING	ı T
GOATS CHEESE & FIG SALAD toasted pumpkin seeds, Honey mustard dressing (V, VG & GF optional)	8.25/ 15.50
CHILLI GLAZED SALT & PEPPER CALAMARI wok fried vegetables, fresh chilli and coriander	8.95/ 16.50
TEMPURA KING PRAWNS Asian slaw, sweet chilli sauce	8.95
YEW TREE CHICKEN STRIPS choice of buffalo hot or BBQ sauce, crudités, garlic and lemon dip	8.50
CRISPY CHILLI BEEF Asian slaw, spicy dressing	9.00
WILD MUSHROOMS ON TOAST garlic sour dough toast, creamy stilton sauce (V, VG & GF optional)	8.50
CHORIZO & ROAST RED PEPPER CHEESE DIP (great for sharing) Old Winchester & mozzarella cheese, homemade tortilla chips (V optional)	10.95
DIRTY FRIES	8.95/

Triple cooked chips	4.50
Fries	4.00
Fries with cheese	4.75
Fries with cheese & bacon	5.75
Coleslaw	3.50

CHIPS & SIDES

(great for sharing) Cajun spice blend, chilli beef,

smoked bacon, cheese, sour cream, jalapenos

and spring onions (GF optional)

Sweet potato fries 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)

MAIN COLLDGE	
YEW TREE LASAGNE ground fennel infused sausage and beef, roast tomato sauce, mozzarella and aged cheddar, salad and garlic bread	15.95
SCAMPI & CHIPS served with garden peas and salad garnish	15.95
VEGAN BURGER vegan patty, choice of aged cheddar or vegan cheese	15.50
BREADED PANKO CHICKEN BURGER, choice of spicy buffalo hot sauce or BBQ sauce with aged cheddar	17.50
STEAK BURGER aged cheddar, crispy bacon	17.50

MAIN COURSE

BUTTERNUT SQUASH RISOTTO sauteed mushrooms, Parmesan shavings, truffle oil (V, VG & GF optional)	17.50
CHINESE STYLE STIR FRY sauteed Asian vegetables, rich black bean & spring onion sauce, cashews, steamed jasmine rice, fresh chilli	
Fillet of Beef	22.95
Crispy Tofu (VG)	16.95
ROAST FILLET OF SEATROUT herb new potatoes, steamed greens, citrus hollandaise (GF optional)	20.50
TRIO OF HAMPSHIRE HOG SAUSAGES creamy mash, Yorkshire pudding, red onion marmalade, rich red wine gravy, seasonal vegetables	18.95
HAMPSHIRE VENISON & WILD MUSHROOM STROGANOFF	18.95

CHICKEN KIEV	18.95
YEW TREE SHEPHERD'S PIE pulled lamb, beef and mutton, topped with cheddar mash, seasonal vegetables (GF optional)	18.25
venison fillet flambéed in brandy, sour cream, steamed rice, seasonal vegetables (GF optional)	

wild garlic and lemon butter, bacon & spring

onion mash, sauteed green beans

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

13.95

4.95

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Available lunch times only (excluding Sunday)

Served with a choice of:

Salad or Fries

All

11.95

TUNA MAYO & CUCUMBER

with red onion

CLASSIC BLT

bacon, lettuce & tomato, with mayo

SMOKED BACON & TUNWORTH

cranberry sauce

CHEESE & PICKLE

VEGAN NUGGETS

lettuce, tomato, pickled onions

CHILDREN'S MENU

for children 12 and under

Served with fries and a choice of:

Baked beans, Garden peas or Carrot sticks

BREADED CHICKEN TENDERS

LASAGNE

CHEESEBURGER

SCAMPI

2 SCOOPS KIDS ICE CREAM 3.00 choice of chocolate, vanilla or strawberry

For smaller adult portions, please ask your server for options

DESSERTS	
LEMON MOUSSE CAKE fresh berries, raspberry coulis, strawberry ice cream	6.95
STICKY TOFFEE PUDDING (GF) choice of Ice cream or custard	6.50
CHOCOLATE & SALTED CARAMEL TORTE fresh berries, raspberry coulis, cream	6.95
VEGAN CHOCOLATE SPONGE (VG) fresh berries, vegan "ice cream"	6.50
3 SCOOPS ICE CREAM/SORBET (GF) Please ask your server for our selection of ice creams	6.25
YEW TREE CHEESE BOARD selection of local and international cheeses, grapes, walnuts, chutney	12.00

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	COFFEE	
	AMERICANO	3.75
	CAPPUCCINO	3.95
	FLAT WHITE	3.75
	LATTE	3.95
	ESPRESSO	3.50
	DOUBLE ESPRESSO	4.50
	EXTRA SHOT	1.25
	LIQUEUR COFFEE with fresh whipped cream	7.95

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

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

 $\textbf{GF}-\textbf{Gluten free optional} \mid \textbf{V}-\textbf{Vegetarian optional} \mid \textbf{VG}-\textbf{Vegan optional}$

