

COUNTRY PUB AND DINING

SUNDAY MENU

NIBBLES

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

BEETROOT, FETA & WALNUT SALAD Honey mustard dressing (V, VG & GF optional	8.95/ 16.95
CHILLI GLAZED SALT & PEPPER CALAMARI wok fried vegetables, fresh chilli and coriander	8.95/ 16.95
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
WILD MUSHROOMS ON TOAST garlic sour dough toast, creamy stilton sauce (V, VG & GF optional)	8.50
BRUSCHETTA toasted sourdough, vine tomatoes, garlic, fresh basil, balsamic glaze & olive oil, rocket & Parmesan (V, VG & GF optional)	8.50
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 with 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

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 17.50

aged cheddar, crispy bacon
BREADED PANKO CHICKEN BURGER, choice of 17.50
spicy buffalo hot sauce or BBQ sauce with aged
cheddar
VEGAN BURGER 15.50
vegan patty, choice of aged cheddar or vegan
cheese

MAIN COURSE

SCAMPI & CHIPS served with garden peas and salad garnish	15.95
YEW TREE LASAGNE ground fennel infused sausage and beef, roast tomato sauce, mozzarella and aged cheddar, salad and garlic bread	15.95
PEA & SHALLOT RISOTTO minted pea puree, sauteed mushrooms, Parmesan shavings, truffle oil (V, VG & GF optional)	17.95
ROAST FILLET OF SEATROUT herb new potatoes, steamed greens, citrus hollandaise (GF optional)	20.50
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	15.95

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

CHILDREN'S MENU

for children 12 and under

		LEMON MO
Served with fries and a choice of: Baked beans, Garden peas or Carrot sticks	All 8.50	fresh berries cream
BREADED CHICKEN TENDERS		STICKY TOF
LASAGNE		choice of Ico
CHEESEBURGER		CHOCOLAT fresh berries
SCAMPI		VEGAN CHO
VEGAN NUGGETS		fresh berries
		3 SCOOPS I Please ask y
ROAST CHICKEN Yorkshire pudding, roast potatoes, seasonal	8.95	creams
vegetables and gravy		YEW TREE (selection of
2 SCOOPS KIDS ICE CREAM choice of chocolate, vanilla or strawberry	3.00	grapes, walr
		AMERICAN
For smaller adult portions, please your server for options	e ask	CAPPUCCII
		FLAT WHITE
		LATTE
		ESPRESSO
		DOUBLE ES
		EXTRA SHO

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
COFFEE	

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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

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 ${\bf GF}$ – Gluten free optional | ${\bf V}$ – Vegetarian optional | ${\bf VG}$ – Vegan optional



COUNTRY PUB AND DINING LOWER WIELD, ALRESFORD