

# YEW TREE DINNER MENU



## SNACKS

£4.50 each, 3 for £12

Chorizo scotch egg, red onion jam • Crispy whitebait, saffron aioli  
Honey glazed chipolatas, mustard mayo • Halloumi fries, sweet chilli mayo  
"Joinsons" pork pie, red onion jam

## TO SHARE

Farmers board • £18.50  
Chicken and ham terrine, 'Joinsons' pork pie, Burts blue, Cheshire Cheese,  
Cornish brie, Chorizo scotch egg, homemade chutney, sourdough

Garlic & thyme spiked Camembert • £9.50  
Sticky fig relish, sourdough

## STARTERS

Roasted parsnip & apple soup  
(VE without crème fraîche) • £5.00  
Parsnip crisps, crème fraîche,  
Sourdough bread

Beetroot & Hendricks cured salmon • £7.25  
Cucumber & apple pickle, homemade soda bread  
& Whipped salted butter

Orzotto • £6.75  
Roasted squash & pine nut orzotto,  
rocket oil, crispy rocket

Winter salad (VE – without feta) • £6.95  
Roasted pumpkin, candied walnut, plump cranberries,  
apple, crumbled feta, maple balsamic dressing

Menai mussels • £6.50 / £12.50 with fries  
A la mariniere, bread & butter

Terrine • £6.75  
Truffled chicken & Cheshire ham,  
pork quavers, onion jam, toasted brioche

Tempura King Prawns • £7.50  
Wasabi mayonnaise, Asian salad,  
sesame and lime dressing

## MAIN COURSE

Sausage & mash • £11.95  
Duo of "Joinsons" pork sausages, roasted broccoli,  
Bubble & squeak, onion gravy

Fish & chips • £13.95  
Haddock, crispy batter, proper chips,  
marrow fat peas, tartare sauce

Bunbury burger • £13.50  
Sourdough bun, smoked streaky bacon,  
cheese, tomato chutney, chips

Pie • £13.95  
Cheshire ham, chicken & leek pie,  
mashed potatoes, buttered kale

Keralan curry (VE) • £11.50  
Crispy cauliflower, chickpeas, lentils & baby spinach,  
harissa yoghurt, grilled flatbread, wild rice  
Add chicken or king prawns for £5.00

10 oz Cheshire rib-eye steak • £22.00  
"Joinsons" 28-day dry aged beef, watercress and crispy shallots,  
peppercorn sauce, onion rings, chips

Ballotine of Cheshire turkey • £14.50  
Smoked bacon & Brussel sprout fricassee,  
duck fat chateau potato, bread sauce, roasting jus

Wild mushroom wellington  
(VE without mushroom cream) • £12.95  
Carrot & suede puree, caraway roasted broccoli,  
boulangerie potatoes, mushroom cream

Pan fried Coley • £13.95  
Smoked bacon, white bean puree, caramelised chicory,  
baby onions & green beans, red wine reduction

Beef bourguignon • £14.95  
Sticky glazed beef feather blade,  
truffle mash & buttered kale

## SIDES

Buttered Greens • £3.95

House salad • £3.50  
Mustard dressing

Proper chips • £3.50  
Add parmesan and truffle oil

Skin on fries • £3.50

## HOMEMADE PUDDING • £6.75

Sticky toffee pudding  
Butterscotch sauce, honeycomb ice cream,  
homemade honeycomb

Chocolate orange  
Dark chocolate and orange infused torte,  
spiced biscuit base, orange jel, stem ginger ice cream

Trifle  
Individual sherry trifle, almond praline, popping candy

Christmas Pudding  
Brandy Sauce

Mulled apple & pear crumble  
Proper custard

Cheshire Farm Ice Creams • Three scoops £4.50  
Vanilla, strawberry, chocolate, honeycomb

Cheese board • £8.50  
Burts Blue, Somerset Brie, Cheshire Cheese,  
onion marmalade, tomato chutney, oat cakes, sourdough

## HOT DRINKS

Latte • 2.75

Americano • £2.50

Cappuccino • £2.75

Espresso • £2.25/£2.75

Flat white • £2.75

Tea • £2.40

'Harrys' hot white chocolate • £2.75

'Harrys' hot milk chocolate • £2.75

## TEA DROPS

ALL £2.40

Supreme Earl Grey • Teadrop's Supreme Earl Grey has a base of the world's finest  
black tea scented with natural bergamot, citrus peel and marigold flowers.

Spring Green • The tender tea shoots are plucked, steamed for two minutes, then  
rolled softly and steam-dried – preserving their goodness, and keeping the flavour  
light and fresh.

Honeydew Green • A lush, pure green tea with notes of actual honeydew pieces and  
natural apricot flavour provides a refreshing taste.

Fruits of Eden • You can taste paradise with fresh apple pieces, ripe strawberries,  
pineapple, honeydew, mango and passion fruit flavour infused into tisane tea leaves.

Lemongrass and Ginger • An exclusive blend of rosehips, lemongrass, hibiscus  
blossoms and ginger.

Peppermint • Made from mint leaves bursting with pure essential oils

(V) Vegetarian | (VE) Vegan

Due to the presence of nuts in our restaurant, there is a possibility that nut traces may be found in any of our items. Many recognised allergens are handled in our kitchen. If you have any concerns, please talk to a member of the team, who will be pleased to provide you with more detailed information. Meat weights uncooked.