

# Yew Tree Dinner Menu

## SNACKS

£4.50 each, 3 for £12

Crispy squid, *aioli* • Chorizo scotch egg, *mustard mayo* • Crispy whitebait, *saffron aioli*  
'Goats cheese bon bons, *beetroot jam* • Honey glazed chipolatas, *mustard mayo*

## TO SHARE

Farmers board • £18.50

*Terrine, homemade chorizo scotch egg, Joinsons pork pie, Burts blue, Somerset brie, homemade chutney, sourdough*

Garlic & thyme spiked Camembert • £9.50

*Sticky fig relish, sourdough*

## STARTERS

Soup (V) • £5.00

*Sourdough bread*

Cocktail • £6.95

*Prawn & crayfish, avocado mousse, baby gem, crostini*

Risotto • £6.75

*Wild mushrooms, red wine reduction, parmesan crisps & parsley*

Autumn Salad (VE – without feta) • £6.95

*Roasted pumpkin, candied walnut, plump cranberries, apple, crumbled feta, maple balsamic dressing*

Dukkar roasted cauliflower (VE) • £6.95

*Yellow split pea puree, pickled fennel, pomegranate dressing*

Terrine • £6.75

*Truffled chicken & Cheshire ham, onion jam, toasted sourdough*

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*

Beef short rib ragu • £13.50

*Fresh pappardelle, watercress and crispy shallot salad, garlic sourdough*

Crispy stuffed pork belly • £13.50

*Thyme infused polenta, glazed shallot, green beans, salsa verde*

Chicken • £14.50

*Weetwood ale poached chicken breast, button mushrooms, peas, olive oil mash*

Pan roast coley • £13.95

*Smoked bacon, white bean puree, baby spinach, red wine reduction*

## SIDES

Zucchini frites • £3.95

*Saffron aioli*

House salad • £3.50

*Mustard dressing*

Buttered Greens • £3.95

Proper chips • £3.50  
*Add parmesan and truffle oil*

Skin on fries • £3.50



## PUDS

Sticky toffee pudding • £6.25

*Butterscotch sauce, honeycomb ice cream, homemade honeycomb*

Chocolate brownie (VE) • £6.25

*Chocolate sauce, coconut & vanilla ice cream*

Vanilla crème brûlée • £6.95

*Caramelised pineapple, mango sorbet*

Lemon Tart • £5.95

*Raspberry sorbet*

Apple & blackberry crumble • £5.95

*Custard*

Cheshire Farm Ice Creams • Three scoops £4.50

*Vanilla, strawberry, chocolate, honeycomb*

Cheese board • £9.50

*Burts Blue, Summerset 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.

