

YEW TREE LUNCH 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

SOMETHING LIGHT

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

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

Fish finger sandwich • £8.95
Sourdough bun, battered haddock,
tartare sauce, mushy peas, fries

Open beef sandwich • £8.95
Brie, onion jam, skin on fries

Cheshire toastie • £8.95
Honey glazed ham & Cheshire cheese,
tomato chutney, skin on fries

Open prawn marie rose sandwich • £8.95
Skin on fries

The Yew Tree ploughman's • £9.50
Pork pie, terrine, Appleby's Cheshire cheese, apple,
tomato, onion jam, sourdough bread

YEW TREE CLASSICS

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

Winter Salad (VE – without feta) • £8.95
Roasted pumpkin, candied walnut, plump cranberries,
apple, crumbled feta, maple balsamic dressing
add chicken for £5

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.