

Monday-Saturday

Two courses £21/Three courses £25

(including main course)

Charcoal baked Camembert to share, garlic and thyme, crudites and garlic baguette

Chef's soup of the moment with home baked focaccia and salted butter (v)

Chicken liver pate with beetroot, orange and sage

Pan fried squid, chorizo, spring onion

Wild mushroom arancini, parmesan crisp, truffle oil, tomato salsa (v)

Fried marinated halloumi, courgette fries, red onion jam (v)

Prawn and crayfish salad, bloody mary mayo, avocado

Yew Tree fishcake, roasted peppers, courgettes, onions, smoked mackerel cream - starter or main

Corned beef hash, free range poached hen's egg, crispy onion ring or bacon slice

Crispy lamb's breast, charred baby gem, braised red cabbage and redcurrant dressing

Roasted hake, lemon beurre blanc, pomme puree and ratatouille

Poulet bourguignon with crispy confit potato

Mediterranean roasted vegetable tart, herb crumb, toasted seeds, greens, roots (vg)

Parsnip and pecorino risotto, crispy black olive, roasted squash, red sorrel (v)

Lemon & thyme pork schnitzel, sauteed potatoes w/onions, peas sott'ollio, lamb's lettuce

Lamb's liver with maple cured bacon, rosemary mash, red wine and roasted shallot gravy

Grilled halloumi with summer vegetables, pomegranate and green herb dressing

Classic Yew Tree**28-day dry-aged Hereford Steak**, triple cooked chips, leaves, peppercorn sauce or garlic butter optional, roast tomato and/or portobello mushroom, **8oz Sirloin** (£4 supp)**Exmoor beef burger**, smoked bacon, cheese, gherkin, house sauce, onions, tomato, chips**Rebellion beer battered fish**, chips, crushed minted peas, tartare sauce, lemon**Slow cooked lamb shoulder pie** thin crisp suet topping, creamed mash, minted peas, greens

Sides £4 | Chips | Skinny chips | | Mixed salad | Mixed beans and tenderstem broccoli

Chocolate & orange marmalade brioche bread and butter pudding with proper custard

Tarte au citron with a berry coulis

Candied walnut and beer sticky toffee pudding, toffee sauce, walnuts, vanilla pod ice cream

Vanilla cheesecake topped with honeycomb chocolate brittle and chocolate ice cream

Food allergy: if you have a food allergy or special dietary requirement, please inform a member of staff before you order.

We add an optional 10% service charge to your bill for tables of 6 or more 100% of which goes directly to all the staff. If you do not wish to pay the service charge, please let us know and we will remove it from your bill.

Children should remain seated. Please do not allow them to run around the pub and gardens unsupervised.

Dogs are welcome, but they must be kept on a lead and under control at all times, please.