

Sunday

THE YEW TREE – FRIETH

12 - 7.00

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

OLIVES £4
Garlic & Herbs

Rosemary and sea salt focaccia £4
with olive oil and balsamic vinegar

**Cheesy
Chips £4**

Charcoal baked camembert to share, garlic and thyme, crudites and garlic baguette £15

Chef's soup of the moment with home baked focaccia and salted butter (v) £7

Chicken liver pate with beetroot, orange and sage £9

Pan fried squid, chorizo, spring onion £9

Wild mushroom arancini, parmesan crisp, truffle oil, tomato salsa (v) £9

Fried marinated halloumi, courgette fries, red onion jam (v) £9

Prawn, crayfish, bloody mary mayo, salad with avocado £10

Corned beef hash, free range poached egg, crispy onion ring or bacon slice £8

Yew Tree fishcake, roasted peppers, courgettes, onions, smoked mackerel cream £9 / £17 large

SUNDAY ROASTS

All our roasts are served with Yorkshire puddings, duck fat roasted potatoes, chargrilled roots, greens, cauliflower cheese, gravy

Roast shoulder of lamb, apricot & sage stuffing £19

Roast beef, creamed horseradish £18

Pork belly, apple sauce, stuffing & crackling £18

Half chicken, herb coated, sage & onion stuffing £17

Nut Roast, vegetables and potatoes roasted in sunflower oil, with a vegetarian gravy (v) £15.50

Junior Roasts – beef or chicken £9.50

Sunday Roast Sharing platter of roast beef, pork belly and chicken for two with crispy spuds, cauliflower cheese, roast roots, veg, Yorkies, gravy £45

Roasted hake, lemon beurre blanc, pomme puree and winter ratatouille £21

Poulet bourguignon with crispy confit potato £18

Mediterranean roasted vegetable tart, herb crumb, toasted seeds, greens, roots (vg) £16

Parsnip and pecorino risotto, crispy black olive, roasted squash, red sorrel (v) £15

Rebellion beer battered fish, chips, crushed minted peas, tartare sauce, lemon £17

Grilled halloumi with summer vegetables, pomegranate, and green herb dressing £16

Sides £4 | Chips | Skinny chips | | Mixed salad | Mixed beans, toasted almonds, dressing

Candied walnut and beer sticky toffee pudding, toffee sauce, walnuts, vanilla pod ice cream £8

Chocolate & orange marmalade brioche bread and butter pudding with proper custard £8.

Tarte au citron with a winter berry coulis £8

Vanilla cheesecake topped with honeycomb chocolate brittle and chocolate ice cream £8

YOUNG ONES

Homemade chicken goujons, crispy courgette, fries, £8

Homemade fish finger goujons, fries, minted peas £8

Halloumi bites, crispy courgette skinny fries, greens (v) £8

Ice cream, vanilla pod, chocolate £2/scoop

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