



## LUNCHTIME MENU

Served 12-2:30 Monday – Friday  
12-5 Saturday

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### STARTERS

<b>Oven baked camembert to share</b> pub chutney, ciabatta toasts (v,ga)	<b>10.95</b>
<b>Charcuterie board</b> Serrano salami, artisan chorizo, Serrano reserva jamon, Valdeon blue cheese, cured Manchego, piquillo red pepper marmalade, pitted queen olives, toasted sourdough (ga)	<b>12.95/24.95</b>
<b>Homemade tortilla nachos</b> cheddar, fresh tomato salsa, guacamole, sour cream (v)	<b>5.95/9.95</b>
<b>Crispy beef salad</b> sweet chilli sauce, bell peppers, Chinese cabbage, cashews (g) <i>Also available with halloumi instead of beef.</i>	<b>7.95/14.95</b>
<b>Moules mariniere</b> ciabatta, parsley (available as a main course with fries) (ga)	<b>7.95/15.95</b>
<b>Red pepper and chorizo soup</b> sour cream, toasted sourdough (vea)	<b>6.95</b>

### MAINS

<b>Beer battered haddock</b> handcut chips, mushy peas, homemade tartare sauce	<b>14.95</b>
<b>Yew Tree Beef Burger</b> brioche bun, cheddar, bacon, tomato, relish, baby gem, red onions, gherkin, fries, onion rings, slaw	<b>15.95</b>
<b>Broccoli and parmesan mac'n'cheese</b> garlic ciabatta (v)	<b>14.95</b>
<b>Thick cut honey &amp; orange roast ham</b> fried hen's eggs, hand cut chips, pub chutney, salad (g)	<b>14.95</b>

### SANDWICHES

<b>Fish finger sandwich</b> white or brown farmhouse, tartare sauce, fries, dressed leaves	<b>9.95</b>
<b>Steak ciabatta</b> red onion chutney, fries, rocket (ga)	<b>9.95</b>
<b>Y.T.B.L.T</b> crispy bacon, baby gem, tomatoes, fries, dressed leaves (ga)	<b>9.95</b>
<b>Roasted halloumi &amp; Med veg ciabatta</b> green pesto, fries, dressed leaves (v)	<b>7.95</b>

### SIDES

<b>Hand cut chips/onion rings</b>	<b>2.95</b>
<b>Mozzarella sticks</b> sweet chilli sauce	<b>4.25</b>
<b>Loaded fries</b> cheddar, bacon, red chillies, spring onions, sriracha	<b>4.95</b>