



# A LA CARTE MENU

FOOD  
SERVED

MON - SAT  
12 - 8.30PM

## STARTERS

SOUP OF THE DAY (V, VE) <i>Served with Bread &amp; Butter</i>	8	OVERNIGHT PORK BELLY <i>Grilled Strip, Marinated Vegetables, Apple Sauce</i>	11
STOUT BEEF STEW <i>Slow Cooked Beef, Warm Brioche &amp; Marmite Butter</i>	15	CURED SEA TROUT <i>Sea Salt Cured, Saffron Creme Fraiche, Pickled Beetroot</i>	11
CUMBERLAND SCOTCH EGG <i>Served with a Preserved Mushroom &amp; Pickle Sauce</i>	11	KENTISH BLUE CHEESE PARFAIT (V) <i>Kimchi Cabbage, Toasted Nuts</i>	10

## MAINS

FLAT IRON STEAK 8OZ <i>Pan Fried, with Wild Mushrooms, Black Peppercorn Sauce, Yorkshire Pudding &amp; Watercress</i>	27
BAVETTE STEAK 8OZ <i>Pan Fried, with Oven Baked Butternut Squash, Pea Sprouts &amp; Chimichurri</i>	27
OVERNIGHT LAMB SHANK <i>Mash Potato, Minted Peas, Red Cabbage &amp; Gravy</i>	28
YAKITORI SOLE <i>Stir Fry Vegetables, Crunchy Nut Chilli Oil, &amp; Creme Fraiche</i>	24
BARLEY RISOTTO (V) <i>Wild Mushrooms, Blue Cheese, Candied Walnuts</i>	19

## PUB CLASSICS

PIE OF THE DAY <i>Mash Potato, Seasonal Vegetables &amp; Gravy</i>	21
HONEY MUSTARD SMOKED GAMMON <i>Served Warm, Two Free Range Eggs, Pickle, Chunky Chips</i>	18
BEER BATTERED COD AND CHIPS <i>Garden Peas &amp; Tartare Sauce</i>	19
THE YEW TREE BEEF BURGER <i>Bacon, Cheddar, Baby Gem, Tomato, Red Onion &amp; Fries</i>	19
VEGAN BURGER (V, VE) <i>Portobello Mushroom, Vegetable Cutlet, Vegan Cheese, Lettuce, Tomato, Onions &amp; Fries</i>	19

## SIDES

HAND CUT CHUNKY CHIPS / FRIES	5	THREE CHEESE CAULIFLOWER CHEESE	6
WARM WILD MUSHROOMS	6	ONION RINGS	5
MASH POTATO	6	SEASONAL VEGETABLES	5

## DESSERTS

CRUMBLE OF THE DAY (V) <i>Served with Custard</i>	8.5	CHOCOLATE TRUFFLE TORTE <i>Vegan &amp; Gluten Free</i>	8
CHEESECAKE OF THE WEEK <i>Vanilla Ice Cream</i>	8.5	STICKY TOFFEE PUDDING (V) <i>Toffee Sauce &amp; Clotted Cream</i>	8.5
TRIPLE CHOCOLATE BROWNIE <i>Vanilla Ice Cream</i>	8	KENTISH CHEESE BOARD <i>Served with Crackers &amp; Chutney</i>	12
CLASSIC DAIRY ICE CREAM	<i>Strawberry, Chocolate &amp; Vanilla. Vegan Options available on request.</i>		6

At the Yew Tree, we strive to accommodate guests with allergies and dietary requirements, to the best of our ability. However, due to the nature of our kitchen operations, we cannot guarantee the complete absence of cross-contamination of allergens or other ingredients. Please notify our staff of any specific dietary needs, and we will do our utmost to assist. Please note that not all menu items may be available at all times. For Daily Specials and availability, please ask your server.

\*Many of our menu items can be adapted to be gluten-free, please advise us if you would like to know more.\*

We appreciate your understanding and look forward to serving you!