



AUTUMN MENU

STARTERS

Charcuterie board for two selection of cured meats, sun-dried tomato stuffed olives, cheese stuffed sweet peppers, balsamic onions, toasted ciabatta (minimum of 2 people to share)	9.95pp
Crispy beef salad sweet chilli sauce, bell peppers, Chinese cabbage, cashews (g) (available as a main & with halloumi instead of beef)	7.95/13.95
Home-made tortilla nachos cheddar, tomato salsa, sour cream, guacamole (v)	5.95/9.95
Crispy cauliflower 'wings' buffalo sauce (ve)	5.95
Moules marinière toasted ciabatta, parsley (ga) (available as a main course with fries)	7.95/13.95

MAINS

Pan seared duck breast honey & soy, sesame, sticky rice, tender-stem broccoli, fried egg, chillies, spring onions, pickled cucumber (g)	15.95
Home-made fish pie mashed potato top, buttered greens (g)	14.95
Chicken supreme potato gratin, tender-stem broccoli, chantenay carrots, red wine jus (g)	15.95
Moroccan lentil meatballs roasted red pepper sauce, giant cous cous (ve)	13.95

PUB CLASSICS

Beer battered haddock hand cut chips, mushy peas, homemade tartare sauce	12.95
Yew Tree beef burger brioche bun, cheddar, bacon, relish, gherkin, onion rings, fries, slaw (ga) Add stilton for £1 (This may take a bit longer)	13.95
Thick cut honey & orange roast ham fried hen eggs, hand cut chips, pub chutney, salad (g)	12.95
Chicken & chorizo pappardelle garlic ciabatta	12.95

STEAKS

8oz ribeye steak peppercorn sauce, skinny fries, pub dried tomato, field mushroom, garlic green beans (g)	22.95
8oz sirloin steak truffle butter, skinny fries, pub dried tomato, dressed salad (g)	21.95

Add garlic prawns for 3.00 to either steak

SANDWICHES (Served Monday-Saturday lunchtimes only)

Fish finger sandwich white or brown farmhouse, tartare sauce, hand cut chips, dressed leaves	7.95
Croque Monsieur white or brown farmhouse, hand cut chips, dressed leaves (ga) (make it a croque madame for £1)	7.95
Steak ciabatta stilton & mushroom sauce, hand cut chips, dressed leaves (ga)	9.95
Mediterranean veg wrap red pepper houmous, pesto, sweet potato fries, dressed leaves (ve)	7.95

PIZZA (Gluten free bases available on weekends, or in the week if pre-ordered)

Margherita mozzarella, cherry tomatoes, fresh basil (v)	9.95
Lupo barbecue BBQ base, BBQ jackfruit, chillies, spring onions (vea)	12.95
Lupo felice pepperoni, chorizo, bell peppers, chillies	12.95
Lupo elegante prosciutto, fried egg, spinach	12.95

SIDES

Hand cut chips/fries/onion rings (v,ga)	3.00
Sweet potato fries (v)	3.75
Mozzarella sticks, sweet chilli sauce (v)	4.00
Loaded fries - cheddar, bacon, jalapenos, spring onions, sriracha sauce	4.95
Rocket & parmesan/House salad (v,g)	3.00



SUPPLIERS

Meat – Steve Bett's butcher, Banbury Fish – M&J seafood, Birmingham Fruit & veg – AM. Bailey, Stratford upon Avon

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Please ask for full allergy information. Dishes may contain nuts or nut traces. All of our fish is fresh so may contain bones. Puddings may contain calories. Weights are shown uncooked. We're only human, if we make a mistake please do let us know before you go. If you loved it then please tell your friends and family. Our staff receive 100% of any tips. Service is not included.

(v) Suitable for vegetarians (va) vegan adaptable (g) gluten free (ga) gluten adaptable

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