



Starters

Crab arancini squid ink aioli, lemon	11
Beetroot cured salmon toasted sourdough, horseradish sauce, pickled fennel & apple salad (ga)	10
Homemade wild mushroom & truffle pasta girella porcini cream sauce, browned hazelnut butter (v)	12
Twice baked cheese soufflé spiced quince relish, béchamel sauce (v)	10
Cumberland Scotch egg curried mayonnaise	9

Sharers

Ploughman's lunch ham, aged cheddar, blue cheese, house pickle, apple, lettuce, sourdough (ga)	19
Bread board mini homemade soda bread, charred flatbread, olives, truffle honey butter (v,ga)	12
Oven baked camembert chilli honey, sourdough toast, gherkins, watercress salad (v,ga)	16

Lunchtime

Charred squid & nduja salad cous cous, roasted peppers, fresh herbs, squid ink sauce	16.5
Ale glazed chicken supreme hazelnut crumb, roasted beetroot, pear, hazelnut & blue cheese salad	21
King prawn benedict potato rosti, poached egg, hollandaise (g)	19
Bavette steak rarebit red onion chutney, watercress salad	17
Curried cauliflower soup almond croutons, crusty bread (ve,ga)	11
170g Bacon chop parsley sauce, mashed potato, buttered cabbage (ga) upgrade to camembert mash + 2.5	15

Mains

Today's pie seasonal vegetables, mashed potato, jus upgrade to camembert mash + 2.5	M/P
250g flat iron steak tagliata thick cut chips, burnt onion, side salad, bone marrow bordelaise sauce (ga)	30
Beer braised beef cheek potato rosti, wild mushrooms (g)	25
Cumberland sausages swede mash, buttered leeks, onion gravy (g)	18
Today's catch please ask about the catch of the day	M/P
Smoked mussel paccheri leek velouté, egg yolk, parmesan	22
Pumpkin risotto crispy sage leaves, brown butter sauce, parmesan (vea,ga)	17
Beer battered haddock thick cut chips, garden peas, homemade tartare, lemon (ga)	18
PB & J burger beef patty, cheddar, bacon jam, chipotle peanut butter, fries (ga)	19
Cluckin' good burger buttermilk fried chicken, bacon, lettuce, tomato, chipotle mayo, YT pickles	19
The veg patch lentil patty, lettuce, tomato, red onion, avocado, pickled shallots, aioli (v,ga)	16

Sides

Mac 'n' cheese aged cheddar, gruyere, parmesan crumb (v)	7.5
Camembert mashed potato (v,g)	5.5
Buttered English greens lemon, pangrattato (v,ga)	7
Pickled onion rings sour cream & chive seasoning (v)	6
Millionaire fries chipotle aioli, parmesan, chives, truffle oil (v,ga)	8
Fries/Hand cut triple cooked chips house seasoning (v,ga)	4/4.5

Desserts

Far Breton creme fraiche, cider brandy sauce (v)	7.5
Sticky toffee pudding butterscotch sauce, vanilla ice cream (v,g)	9
Apple, pear & blackberry crumble vanilla custard, calvados caramel (ga,vea)	8
Cappuccino fondant coffee cream (v)	9

Suppliers Meat - Barry the Butcher, Stratford upon Avon Fish - Kingfisher, Birmingham, Fruit & veg - AM Bailey, Stratford upon Avon, Bakery - Otis & Belle, Cotswolds
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 v vegetarian ve vegan vea vegan adaptable g gluten free ga gluten adaptable

Please ask for any additional allergy information. Dishes may contain traces of nuts. Fish can contain bones. Puddings may contain calories. Any weights are shown uncooked. We're only human, if we make a mistake, please do let us know. We can help you Trip Advisor can't! If you loved it, please tell your friends & family. Our staff receive 100% of any tips.
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