



Summer Mains

Small Plates

- Kedgeree Scotch egg** mustard mayo, parsley oil 10
- Halloumi saganaki** battered halloumi, fermented chilli honey, watercress salad, sourdough (v,ga) 9
- Tuna tartare** avocado, tomato, crispy rice noodles, soy dressing (ga) 12
- Endive, radicchio & stilton salad** pears, candied walnuts, pear vinaigrette (ga,vea) 8
- ‘Pig’s Head’ croquettes** tarragon mayo, chicory & watercress salad 10
- Potted duck** fig & port jelly, sourdough (ga) 12

Sharers

- Bread board for two** marinated olives, balsamic & olive oil (vea) (v,ga) 8.5
- Whole oven baked camembert** fermented chilli honey, confit garlic, crusty bread (v,ga) 16.5
- Charcuterie board** Parma ham, salami, mortadella, pickled onions, olives, balsamic, olive oil, sun-dried tomato, grilled artichokes (ga) 24

Lunchtimes

Served at lunchtimes only, Monday to Saturday.

- Chicken Caesar** crispy bacon lardons, rustic croutons, parmesan, Caesar dressing (ga) 17
- Quiche of the day** dressed house salad M/P
- Steak ciabatta** chimichurri marinated steak, mature cheddar, rocket, horseradish cream 16.5
- Caprese ciabatta** melted mozzarella, homemade pesto, sliced tomato, skinny fries (vea) 14.5
- Tempura sardines** seaweed mayo, pea & herb salad, watercress (ga) 14.5
- Apple & celery salad** shaved fennel, mustard vinaigrette (ve,ga) 11.5
- Add seared tuna 5 Add grilled chicken breast 5*

À La Carte

Served evenings only, Tuesday to Saturday.

- Tarragon & cider mussels** fresh sourdough (ga) 17.5
- Prawn & lemon linguine** cherry tomatoes, garlic, chilli, fresh parsley (vea) 23.5
- Oxtail & pickled walnut pie** mashed potato, seasonal vegetables 19
- Baked Lemon sole** caper potatoes, seaweed butter, samphire (g) 24
- Sous vide Peri peri poussin** whole baby chicken, thick cut chips, Summer fennel salad (g) 17.5
- 8oz Sirloin steak** thick cut chips, rocket salad, black garlic & beef dripping butter (g) 32.5
- Vegetarian dish of the day** please ask about today’s dish (v) M/P

Burgers/classics

Available at lunch or dinner

All burgers served on a brioche bun with fries

- Yew Tree beef burger** 180g dry-aged beef patty, comté, burnt onion jam, bone marrow aioli, grilled chicory (ga) 19
- ‘Cluckin’ good burger** crispy chicken thigh, fermented chilli honey, black garlic mayo, lettuce, pickled kohlrabi slaw (ga) 19
- The Forager burger** wild mushroom patty, smoked cheddar, truffle mayo, pickled shallots (v,ga) 16
- Beer battered haddock** petit pois, thick cut chips, homemade tartare (ga) 18
- Maple glazed ham & eggs** thin sliced roast ham, fried eggs, thick cut chips, pineapple ketchup, rocket salad (g) 17.5

Side Dishes

- Truffle parmesan fries** 5
- Rocket salad** parmesan, cherry tomatoes, balsamic glaze 4
- Loaded fries** garlic mayo, bacon bits, cheddar, spring onions 7
- Lemony beans & broccoli** flaked almonds 6
- Smoked Mac ‘n’cheese** pancetta, breadcrumbs 6.5
- Tempura vegetables** paprika salt (v) 5
- Paprika salted thick cut chips** (ga) 4.5
- Skinny fries** (v,g) 4
- Ale battered onion rings** (v) 4

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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