

Summer

MENU

To start, please see our selection of tapas on blackboards

Main Courses

A little more sophisticated...

Fresh seabass fillets, roasted with spring onion butter on crushed new potatoes: £16.00

Chicken breast stuffed with garlic mushrooms on lyonnaise potato with a cream sauce: £15.00 (20 minute cooking time)

Slow cooked neck of lamb on new potatoes with an onion, pepper and raisin compote: £18.00

Pork fillet medallions on lyonnaise potatoes with a stilton sauce: £16.00

Fillet of beef on crushed new potato with a wild mushroom and blue cheese sauce: £27.00

More traditional favourites

Pork belly on lyonnaise potato: £15.00

Beer brisket on grain mustard mash: £15.00

Home made fish pie with cheddar mash topping: £16.00

Wholetail scampi, home made chips and salad: £13.00

Today's fresh fish, chips and mushy peas: £15.00

Liver and bacon on mash: £14.00

Home made burger, with or without cheddar and bacon: £15.00

Beef or roasted vegetable lasagna, garlic bread and salad: £14.00

Home cooked gammon and eggs with home made chips and salad: £13.00

Pasta & Salad

Lighter mains

Fresh tuna loin on salad nicoise: £16.00

Warm salad of cajun chicken and bacon: £15.00

Goats cheese, pistachio and beetroot salad: £15.00

Traditional Ploughmans: £14.00

With a choice of:

- Home cooked gammon
- Smoked cheddar
- Stilton
- Or mixed

Fresh Rigatoni Pasta with either:

Arrabiata Sauce: £14.00

Artichoke and roast pepper: £14.00

Chicken and smoked bacon: £14.00

Please inform us of any allergies or intolerances

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