

Nibbles

A selection of freshly baked Bread and Olives, Balsamic Vinegar and Extra Virgin Olive Oil
£3.75

Homemade Root Vegetable Crisps
With a Lime and Black Pepper Mayonnaise Dip
£3.25

Welsh Rarebit with Proctors of Lancashire Cheddar and Guinness
£4.25

To Start

Soup of the day served with warm bread
£4.85

Poached Smoked Haddock encased in Puff Pastry
Served with Lambs Lettuce and a softly Poached Egg in Cream Sauce
£6.85

Mussels in a Classic Marinere Sauce Served with warm bread
£6.75

Yew Tree Pate with Chicken Livers, Red wine and Brandy
Served with homemade Chutney
£5.95

Bury Black Pudding and Crispy Bacon Topped with a softly Poached Egg served with a
Mustard Cream
£6.50

Potted Local Pork Made with Olives, Potato and Apple Mayonnaise
£6.25

Fried Whitebait with a Lemon and Tarragon Mayonnaise
£5.95

Pork Ribs with our Homemade Sticky Barbeque Sauce
£6.50

Sharing Platters

Great As a Main Meal for One or as a Starter for Two

Yew Tree Platter

Mushrooms in a Cream and Garlic sauce
Welsh Rarebit with Proctors Cheese and Guinness
Pigs in Blankets with Wholegrain Mustard Dip
Homemade Root Vegetable Crisps with a Lime and Black pepper Mayonnaise
Chicken Liver Pate and Homemade Fruit Chutney
Warm Bread and Salad Garnish
£14.95

Seafood Platter

Breaded Haddock Goujons with Tartar Sauce
Smoked Mackerel Pate
Fried Whitebait with a Lemon and Tarragon Mayonnaise
Roll Mop Herrings
Cockles in Traditional Shallot Vinegar
Served with Warm Bread and Salad Garnish
£14.95

Main Courses

Minted Lamb Henry

Served in a Madeira Gravy with Rosemary and Olive Oil Mash Potato
Accompanied by Roasted Root Vegetables

£16.95

Slow Braised Pork Belly

Served with Sweet Apple Mash Potato
Cider Gravy and Sautéed Cabbage

£14.50

Wild Mushroom and Asparagus Risotto

Served with Rocket and fresh Parmesan

£13.95

8 oz Chicken Fillet

Cooked in a Prawn, White wine, Mushroom and Cream Sauce
With Crisped New Potatoes and Roasted Root Veg

£14.50

Handmade Sweet Potato Gnocchi

Served with a fragrant Basil Pesto and Fresh Parmesan

£13.50

Slow Braised Beef in a Rich Red wine Jus

Served with Hand Cut Chips and Roasted Root Veg

£15.50

A Tower of Roast Ham

Served with Wholegrain Mustard Mash Potato, and a layered
Apricot, Pineapple and Honey Sauce and Vegetables of the Day

£14.00

Fish

Fillet of Seabass
Pan-fried with a Tomato Chilli and Garlic Dressing
Served With Rosemary and Sea Salt Sautéed Potatoes
And Vegetables of the Day
£16.95

Fillet of Cod
Served with Chorizo and Buttered Cabbage
Buttered Mash Potato and A Lemon Butter Sauce
£17.50

Mussels in a Classic Marinere Sauce
Served with warm bread and Hand Cut Chips
£13.95

Fish and Chips
Beer Battered Haddock Served with Homemade Mushy Peas and Hand cut Chips
£12.95

From The Grill

8oz Fillet Steak £22.50
8oz Sirlion Steak 18.95
10oz Ribeye Steak £17.95

Add a Sauce - Port & Stilton, Classic Dianne, Brandy & Black Peppercorn
£2.50

All or our Steaks are cooked to your liking and served with Hand Cut Chips, Mushrooms and Vine Tomatoes.

Side Orders

Buttered Mash Potato
Mixed Leaf Salad
Buttered Cabbage

Petit Pois with Crispy Bacon
and a Cream Sauce
Hand Cut Chips or Onion Rings

£2.50

Bar Snacks

Homemade Soup of the Day Served with Warm Bread
£4.85

Fish and Chips
Beer Battered Haddock Served with Homemade Mushy Peas and Hand cut Chips
£12.95

Homemade Beef Hotpot Served with Picked Cabbage, Buttered Bread
£11.95

10 OZ Gammon Steak Served with a Fried egg or Pineapple
Mushy Peas and Hand Cut Chips
£11.50

Peppered Steak Pie
Served with Short crust Pastry and Hand Cut Chips
£9.95

Thai Green Chicken Curry
Served with Rice or Chips
£11.50
(Available as vegetarian)

Sandwiches of the Day
(Please ask a Member of Staff or see our black board for details)
Served With Hand Cut Chips and Side Salad
£7.95

Hot Rump Steak Sandwich
With either Black stick's Blue Cheese or Caramelised Onions
Served with Side Salad and Hand Cut Chips
£9.95

Cajun Chicken Sandwich
With Garlic Mayonnaise, Side Salad and Hand Cut Chips
£8.95

Roasted Red Pepper and Goats Cheese Sandwich
Served with Side Salad and Hand Cut Chips
£7.95

Yew Tree Burger
Lettuce and Beef Tomato
Served With Seasonal Salad and Hand Cut Chips
£9.95

Add Proctors Cheddar Cheese or Bacon
£1.50

Yew Tree Platter

Mushrooms in a Cream and Garlic sauce
Welsh Rarebit with Proctors Cheese and Guinness
Pigs In Blankets with Wholegrain Mustard Dip
Homemade Root Vegetable Crisps with a Lime and Black pepper Mayonnaise
Chicken Liver Pate and Homemade Fruit Chutney
Warm Bread and Salad Garnish
£14.95

Seafood Platter

Breaded Haddock Goujons with Tartar Sauce
Smoked Mackerel Pate
Fried Whitebait with a Lemon and Tarragon Mayonnaise
Roll Mop Herrings
Cockles in Traditional Shallot Vinegar
Served with Warm Bread and Salad Garnish
£14.95

Children's Menu

Chicken Goujons
Served with Garden Peas or Beans

Fish and Chips
Exactly the same as our main menu just a smaller portion

Homemade Beef meatballs in a Rich Tomato Sauce
With Penne Pasta

Desserts

Smarties and Ice Cream
or
Sticky Toffee Pudding

One course £4.95
Two courses £6.95

Desserts

All of our desserts are made here at the Yew Tree

Crumble of the Week
Served with Cream or Ice Cream

White Chocolate Cheesecake
Served with Vanilla Ice Cream

Warm Poached Pears in Honey and Ginger Ice Cream

Sticky Toffee Pudding
With Ice Cream and a Rich Toffee Sauce

Treacle Tart
Served With Cream or Vanilla Ice Cream

Mixed Luxury Ice Cream and Fruit

All
£5.75

Selection of Proctors Cheeses Served with Homemade Fruit Chutney and a
selection of Biscuits
£6.95

A selection of Tea, Coffee and Liqueurs are available
Please ask a member of staff for details

Welcome to the Yew Tree

All our food is freshly made on the premises using the best in local and seasonal ingredients where possible.

Should there be something not on the menu that you desire please do not hesitate to ask a member of staff and we will do our best to accommodate.

We hope your time here is an enjoyable one.

Many Thanks

The Yew Tree Anglezarke

