

We offer special fixed price menus every lunchtime and also Sunday evenings.
The menu changes frequently and these are examples of typical choices.

Sunday Lunch

Every Sunday 12 - 3pm
2 courses £19.95 3 courses £22.95

Eggs benedict, sauce hollandaise
Velouté of mushrooms with chervil
Kipper pâté with whisky
Potted shrimps Wheeler's of St. James's
Calf's tongue, sauce gribiche, served cold
Yew Tree salmon kedgeree

Fried haddock and chips, pea purée, sauce tartare
Roast rib of Aberdeen Angus, Yorkshire pudding,
creamed horseradish, roasting juices
Roast chicken, properly garnished
breadcrumbs, chipolatas, bread sauce, roasting juices
Roast game in season, properly garnished

English cheeses, quince jelly
Sherry trifle Wally Ladd
Box Tree bread and butter pudding
Glace amandine, sauce chocolat
Rhubarb crumble, crème anglaise
Cambridge burnt cream

Cover Charge £2.00

Table d'hôte Menu

Monday - Saturday lunch 12 - 2.30pm
2 courses £15.50 3 courses £18.50

Potted duck, toasted brioche
Velouté of asparagus with chervil
Rillettes of salmon with chives
Chou farci à l'ancienne

Yew Tree's fish and chips
Smoked haddock, welsh rarebit glaze
Boiled beef and dumplings, creamed horseradish
Venison pie, braised red cabbage

Sherry trifle Wally Ladd
English cheeses, quince jelly
Yew Tree strawberries and cream
Soufflé of blackberries

Cover Charge £2.00

Sunday Supper

Every Sunday 6 - 9pm
2 courses £13.50 3 courses £15.50

Calf's tongue, celeriac remoulade, creamed horseradish
Champignons "sur toast", marrowbone, gros sel
Scrambled eggs with smoked salmon
Potted shrimps with crumpet
Potted duck à l'ancienne, hot toast
Velouté of celery with chervil, oeufs moëllées

Omelette Arnold Bennett, sauce mornay, salade verte
Salmon fishcake, sauce tartare
Smoked haddock kedgeree, à l'indienne
Cold roast partridge, Cumberland sauce, salad of beetroot
Roast rib of Aberdeen Angus, served cold,
creamed horseradish, watercress salad
Shepherd's pie

English cheeses, quince jelly
Selection of puddings

Cover Charge £2.00

MARCO PIERRE WHITE'S Yew Tree Inn EATING & DRINKING HOUSE

STOUTS, ALES & CIDERS

Butts Blackguard Porter Estd. 1994 Great Shefford, Berkshire	Adnams Southwolds, Estd. 1857 Southwold, Suffolk	Black Sheep, Estd. 1992 Masham, North Yorkshire	Timothy Taylor Landlord, Estd. 1858 Keighley, West Yorkshire
Butts Barbus Barbus, Estd. 1994 Great Shefford, Berkshire	Weston's Old Rosie, Estd. 1880 Much Marcle, Herefordshire	Weston's Bounds Brand Estd. 1880 Much Marcle, Herefordshire	Wadworth's 6X, Estd. 1875 Devizes, Wiltshire

HORS D'OEUVRES

Boiled Ham en Gelée 7.95 home made piccalilli	Herrings à la Baltique 7.95 salad of beetroot	1/2 dozen Oysters Natural 10.50 shallot red wine vinegar
Calf's Tongue, Celeriac Remoulade 8.50 (served cold)	Rillettes of Duck 7.95 au poivre vert	Croustade of Quails Egg Maintenon 10.50 sauce hollandaise
Kipper Pâté with Whisky 7.95 melba toast	Asparagus 10.50 sauce hollandaise	Morecambe Bay Potted Shrimps 12.50
Parfait of Foie Gras 9.95 en gelée de truffe	Pea and Ham Soup 7.50	Omelette Arnold Bennett 8.50 sauce mornay
Brandade of Salmon and Fennel 9.95 lemon vinaigrette	Panaché of Foie Gras and Duck Egg 14.50 en brioche	Finest Quality York Ham 10.50 sauce gribiche

FISH & SEAFOOD

Salmon Fishcake 14.50 pousse d'épinards, sauce tartare	Wheeler's of St. James's Fish Pie 15.50	Smoked Haddock 15.50 colcannon, beurre blanc	Yew Tree Fish & Chips 14.50 mushy peas, sauce tartare
Skate Grenobloise 18.50 lemon, capers, brown shrimp, cucumber, parsley			

PIES & PUDDINGS

Chicken & Leek Pie 15.50	Yew Tree Shepherd's Pie 14.50	Braised Steak & Ale Pie 14.50	Braised Oxtail & Kidney Pudding 15.50
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ROASTS & GRILLS

Honey Roast Belly Pork Marco Polo 16.50 apple sauce, roasting juices	Roast Venison Pierre Koffmann 19.50 chou à la crème, sauce chocolat amer	Spatchcock Poussin 15.50 chipolatas, bread sauce, roasting juices	Marsh Benham Lamb 16.50 gratin dauphinoise
Roast Partridge Properly Garnished 16.50 game chips, chipolatas, chestnuts, roasting juices			

RIBEYE STEAKS

à l'escargot with herbs 22.50 jus viande	au poivre noir et raisin sec 19.50 jus à l'Armagnac	sauce Béarnaise 18.50	au poivre noir, fried oysters 22.50 jus à la Parisienne
garnished with pommes Pont Neuf			

VEGETABLES 3.50

Creamed Potatoes	Minted New Potatoes	Braised Red Cabbage	Fresh Peas	Creamed Spinach	MPW Onion Rings
Grilled Beef Tomato parsley butter	Cauliflower Cheese	Swede Purée	Haricots Vert	Broccoli Hollandaise	Grilled Field Mushrooms garlic butter

PUDDINGS 7.50

Sherry Trifle Wally Ladd	Soufflé of Raspberries hot raspberry sauce	Yew Tree Crème Brûlée	Box Tree Rice Pudding compote of red fruits
Caramelised Apple Pie 12.50 with cream (2 Persons)	Box Tree Eton Mess	Clafoutis of Cherries	Glace Nougatine chocolate sauce

CHEESE 9.50

Wensleydale, Stilton, Cornish Yarg, Cheddar
served with quince jelly

Café Esprès & Rose Jelly 2.50

Cover Charge £2.00

Chef de Cuisine Neil Thornley

Prices include VAT
Service not included



CHAMPAGNE

		Bottle	Flute
Champagne Maison Alain Thiénot	NV	39.50	8.50
Bollinger, Special Cuvée	NV	75.00	
Champagne Maison Alain Thienot Grand Cuvée	1999	95.00	
Cuvée Dom Perignon, Moet et Chandon	1999	175.00	
Krug, Grande Cuvée	NV	195.00	

CHAMPAGNE ROSÉ

Champagne Maison Alain Thiénot Brut Rosé	NV	65.00
Laurent Perrier, Cuvée Rosé Brut	NV	95.00

SPARKLING WINE

Prosecco Frizzante IGT, Spago, Ruggeri, Valdobbiandene, Italy	NV	25.50
Vouvray Brut, Didier Champalou, France	NV	28.50

WHITE WINE

			175ml	250ml
Llamera Sauvignon Blanc, Central Valley, Chile	2008	15.95	4.15	5.50
Sauvignon Semillion Bergerac, Chateau le Payral, France	2007/08	16.75		
Chenin Blanc, Man Vintner, Western Cape, South Africa	2008	16.95	4.50	6.00
MandraRossa Chardonnay, Sicily	2008	18.50	4.95	6.50
Roussanne/Chardonnay Vin de Pays de Collines de la Moure, Domaine de Belle Mare, France	2007/08	19.25		
Billi Billi Pinot Grigio, Grampians, Victoria, Australia	2008	19.95		
Macon-Villages, Cave de l'Aurore, Burgundy, France	2007/08	20.75		
Puiattino, Pinot Grigio, Friuli, Giovanni Puiatti, Italy	2008	22.00	5.50	7.35
Carrasvinas Verdejo, Rueda, Spain	2007/08	22.75		
La Segreta Bianco, Planeta, Sicily	2008	23.00		
Viognier Les Perles, Vin de Pays d'Oc, France	2006/07	24.50	5.95	8.25 (various glass prices)
Bourgogne Chardonnay, Domaine de Brully, Burgundy, France	2006/07	26.95		
Sauvignon Blanc, Iona Wines, Elgin, South Africa	2007/08	27.00		
Gewurztraminer, Skilloalee, Clare Valley, Australia	2007/08	27.25		
Verdicchio dei Castelli di Jesi, Classico Superiore, Zaccagnini, Italy	2008	27.50		
Hawkes Bay Sauvignon Blanc, Trinity Hill, New Zealand	2008	28.00	6.50	9.25
Pinot Blanc, Trimbach, Alsace, France	2007	28.95		
Chablis, Domaine de Vauroux, France	2007	30.00	7.50	9.75
Thelema Chardonnay, Mountain Vineyards, South Africa	2006	31.95		
Albarino Valminor, Rias Baixas, Spain	2008	32.95		
Savennieres, Clos de la Marche, Domaine de Petit Metris, Loire, France	2006	33.00		
Saint Veran, Domaine Gueugnon-Remond, Burgundy, France	2006/07	33.00		
Sancerre Blanc, Domaine du Carrou, Dominique Roger, Loire, France	2008	33.25		
Pouilly Fume, Chateau Favray, Loire, France	2006/07	33.75		
Pouilly Fuisse, "Vieilles Vignes" Domaine Jeandeau, Burgundy, France	2006/07	39.50		
FMC Chenin Blanc, Ken Forrester, Stellenbosch, South Africa	2007	42.00		
Saint Aubin 1er Cru "Champlot", Sylvain Langourea, Burgundy, France	2007	45.00		
Puligny Montrachet, Domaine Jean Louis Chavy, Burgundy, France	2006/07	49.50		
Meursault "Vireuils", Michel Dupont Fahn, Burgundy, France	2005/06	55.00		
Condrieu, La Petite Côte, Domaine Cuilleron, Rhone, France	2005	62.00		
Chassagne-Montrachet 1er Cru "Champs Gain", J. Pillot, Burgundy, France	2004/06	77.50		
Corton-Charlemagne, Grand Cru, Laleure-Piot, Burgundy, France	2005/06	99.00		
Chevalier-Montrachet, Domaine Jean Pillot, Burgundy, France	2005	225.00		

MAGNUMS

White			
Planeta Chardonnay, Sicily, Italy	2007	85.00	
Red			
Chateau Vieux Parc "La Selection", Corbieres, France	2004	55.00	
Campacchio Terrabianca "Super Tuscan", Italy	2004	110.00	

RED WINE

			175ml	250ml
Llamera Merlot, Central Valley, Chile	2008	15.95	4.15	5.50
Santa Ana Malbec, Bodegas Santa Ana, Argentina	2008	16.50		
Pinotage, Man Vintner, Western Cape, South Africa	2008	16.95		
Falasco Corvina Veneto IGT, Cantina Valpantena, Veneto, Italy	2007	18.25	4.85	6.30
Chateau La Croix de Queynac, Cordier, Bordeaux, France	2007	18.95	4.95	6.75
Billi Billi Shiraz, Mount Langi Ghiran, Grampians, Victoria, Australia	2005	19.95	5.25	7.15
Corbieres Cuvée Tradition Rouge, Chateau de Cabriac, France	2006	21.50		
Douro Red, Quinta do Crasto, Portugal	2007	22.25		
Rioja Crianza, Vina Cerrada, Spain	2005/06	23.75	6.25	8.50
The Gunnar Cabernet/Merlot/Petit Verdot, Iona Wines, Elgin, South Africa	2005	25.25		
Chateau de Ricaud, Ieres Côtes de Bordeaux, France	2005	27.95		
Morgon Cote Py, J. Marc Lafont, Beaujolais, France	2007	28.50		
Pinot Noir, Yering Station, Yarra Valley, Australia	2005	30.00	7.50	9.75
Crozes Hermitage, Cuvée Laurent, Domaine Combier, Rhone, France	2007/08	31.50		
Penaroble, Ribera del Duero, Spain	2006/07	33.00		
Vacqueyras "La Grangeliere", Amadieu, Rhone, France	2006/07	34.75		
Chianti Classico, Casale dello Sparviero, Tuscany, Italy	2006/07	35.00		
Artezin Zinfandel, Hess Collection, Napa Valley, USA	2006/07	36.50		
Rully Rouge, Cuvée Meix Guillaume, Albert Sounit, Burgundy, France	2006	37.00		
Mercurey, Domaine Genot Boulanger, Burgundy, France	2004	38.00		
Chateau Kefraya Rouge, Lebanon	2002/04	38.50		
Chateau Haut Pezat, Grand Cru, St. Emilion, Bordeaux, France	2006	39.00		
Bandol, Domaine de la Laidière, Provence, France	2006	41.95		
Chateau Bournac, Cru Bourgeois Medoc, Bordeaux, France	2001/02	45.00		
Carrick Pinot Noir, Central Otago, New Zealand	2006	48.00		
Chassagne Montrachet, Jean-Marc Pillot, Burgundy, France	2005/06	55.00		
Brunello di Montalcino, Fattoria dei Barbi, Tuscany, Italy	2003	65.00		
Chambolle Musigny, Christian Clerget, Burgundy, France	2004/05	66.00		
Chateau La Nerthe, Chateaneuf du Pape, Rhone, France	2005/06	78.00		
Côte Rotie, "Champin le Seigneur", Jean Michel Gerin, Rhone, France	2004	86.00		
Vosne Romanee, Domaine Robert Arnoux, Burgundy, France	2005	88.00		
Gevrey Chambertin, "Ostrea", Jean Louis Trapet, Burgundy, France	2005	90.00		
Chateau Pomeaux, Pomerol, Bordeaux, France	1999	100.00		
Chateau Gruaud Larose, 2ème Cru Classe St. Julien, Bordeaux, France	2005	105.00		
Chateau Pichon Longueville Baron, 2eme Cru Classe, Pauillac, Bordeaux, France	1999	115.00		
Echezeaux Grand Cru, Christian Clerget, Burgundy, France	2004	125.00		
Chateau Lynch Bages, 5ème Cru Classe, Pauillac, Bordeaux, France	1999	175.00		

ROSÉ WINE

Château de Capitoul Rosé, Coteaux du Languedoc, France	2008	22.00	5.65	7.50
Pinot Noir Rosé, Extra Dry, Yering Station, Yarra Valley, Australia	2007	27.00		
Sancerre Rosé, Domaine des Vieux Pruniers, Loire, France	2008	35.00		

SWEET WINE

			100ml Glass
Muscat de Rivesaltes, Domaine Cazes, France	2005	19.75 (375ml)	5.25
Clos Dady, Sauternes, Bordeaux, France	2006	29.95 (375ml)	
Tokaji Late Harvest Disznoko, Hungary	2007	34.95 (500ml)	8.95