

Sunday Lunch

Home Made Soup (v)

crusty bread & best butter

Crayfish Cocktail

cos lettuce, cherry tomato, diced cucumber, tomato and basil mayonnaise

Garlic Mushrooms (v)

one of our best sellers, simply pan fried with garlic, finished in a cream & herb sauce with crusty bread

Seasonal Melon & Pineapple (v)

with mixed berries

Roast Beef

traditional trimmings, Yorkshire pudding, seasonal market vegetables, potatoes & meat gravy

Roast Lamb

traditional trimmings, seasonal market vegetables, potatoes & meat gravy

Chef's Choice Roast

traditional trimmings, seasonal market vegetables, potatoes & meat gravy

Today's Catch

fish of the day, seasonal market vegetables & potatoes, caper & tarragon sauce

Vegetarian Dishes (v)

please ask for today's vegetarian specials

Home Made Cheesecake

seasonal berries & thick double cream

Yew Tree Sticky Toffee Pudding

rich toffee sauce, dairy ice cream

Eton Mess Pavlova

mulled seasonal berry compote, thick double cream

Ice Cream Basket

luxury ice creams by Fredericks of Chorley

2 Courses £14.75

3 Courses £16.75

Some menu items may contain nuts, seeds or other allergens. Fish dishes may contain small bones.

Gluten free dishes are available, please ask the restaurant manager for guidance with any special dietary requirements you may have. All of our food is freshly prepared - we leave fast food to others. As such, please recognise that there may be some delay during peak times.