



# THE YEWDAL INN

## EVENING MENU

### Starters and Sharing Boards £

<b>Bowl of Mixed Olives</b> <b>VG VN GF</b>	3.50
<b>Bread &amp; Olives</b> Focaccia, 1 <sup>st</sup> press Olive Oil, Balsamic Reduction <b>VG VN</b>	6.00
<b>Antipasti</b> Pastrami, Pepperoni, Serrano Artichokes, Roasted Peppers, Focaccia	7.50
<b>Honey &amp; Mustard Pulled Ham and Chive Croquette</b> Creamy Watercress Sauce, Watercress	6.50
<b>Smoked Salmon Bruschetta</b> Cream Cheese & Dill, Watercress, Capers	7.50
<b>Parsnip Bhajis</b> Autumn Vegetable salad, And coconut dressing <b>VN GF</b>	6.50
<b>Goats' Cheesecake</b> Creamy Goats cheesecake, Sesame and butter Pastry Base, Beetroot, Cranberry and Onion Chutney <b>VG</b>	6.50
<b>Homemade Soup of the Day</b> Baker's Bread & Butter <b>VG</b>	5.50

### Stone-Baked Pizzas\*

\*All Pizzas Also Available on Gluten Free Base and With Vegan Cheese

<b>Margherita</b> – Mozzarella & Tomato <b>VG</b>	9.00
<b>Mediterranean</b> – Peppers, Courgettes, Aubergine, Onion <b>VG</b>	10.00
<b>Al Funghi</b> – Pulled Ham & Wild Mushroom,	10.50
<b>Cardinale</b> – Cartmel Valley Pastrami, Pepperoni, Pulled Ham, Peppers and Chilli	11.00
<b>Pescatore</b> – Tuna, Sweet Corn & Onion	11.00

### Pub Favourites

<b>10oz Lakeland Sirloin</b> (Cooked to your liking) Roasted plum tomato, Mushroom, Beer-Battered Onion Rings, Choice of Blue Cheese or Peppercorn sauce Chunky chips or Fries or Potato Gratin	23.00
<b>Traditional Fish &amp; Chips</b> Golden Battered Haddock Fillet Mushy peas, Full Size 15.00 Chunky Chips, Tartare Sauce Small 9.00	
<b>Chef's Homemade Pie Of The Day</b> Please See Special's For Today's Choice Choice of: Chunky Chips, Mash Potatoes Or New Potatoes	13.00
<b>Chicken Quesadilla</b> Sautéed Strips of Marinated Chicken, Onions, Peppers and Melted Cheese in Tortilla Wraps with Sour Cream, Guacamole and Salad Garnish.	14.00

### Chef's Specialities £

<b>7 oz Lamb Rump (Served Pink)</b> 7oz Lamb Rump, Dauphinoise Potatoes, Pea Puree, Baby Veg & Jus	17.00
<b>Confit Duck Leg</b> Green Cassoulet with Broad Beans, Haricot Beans and Pearl Barley <b>GF</b>	16.00
<b>Baked Salmon Supreme</b> Roast Fennel, Green Beans, Baby Roast Potatoes Pink Peppercorn Beurre Blanc	15.00
<b>Butternut Squash and White Bean Chilli</b> Wild Rice, Topped with Guacamole. <b>VG VN GF</b>	14.50
<b>8oz Rump Burger</b> Bacon & Cheese Topping	13.00
<b>Thai Spiced Chicken Burger</b> Refreshing Lime & Coriander Dip	13.00
<b>Moving Mountain Burger</b> <b>VG VN</b> Vegetable patty made with mushrooms, beetroot, tomato, onion and chicory and served with Portobello Mushroom, Vegan Cheese and Hawkshead Relish Chutney	12.00

All Burgers Served in a Pretzel Bun, Baby Gem, Sliced Tomato, Onion with choice of Chunky Chips or Skinny Fries. Upgrade to Sweet Potato Fries or Salt & Pepper Fries for £1

### Sides

<b>Skinny Fries or Chunky Chips</b> <b>VG VN</b>	3.50
<b>Sweet Potato Fries or Salt &amp; Pepper Fries</b>	4.50
<b>Seasonal Side Salad</b> <b>VG</b>	3.50
<b>Baker's Bread &amp; Butter</b>	2.75
<b>Garlic Butter Pizza</b>	6.50

### Desserts

<b>Apple &amp; Cinnamon Crumble Tart</b> <b>VG VN</b> Custard	6.00
<b>Rhubarb Brulée</b> Served with A Ginger Biscuit	6.00
<b>Dark Chocolate Cheesecake</b> Peanut Butter Ice Cream, Pulled Brittle, Chantilly Cream	6.50
<b>Sticky Toffee Pudding</b> Butterscotch Sauce, Apricot Puree, Apricots & Ice Cream	6.50
<b>Cheese Board</b> Cumbrian Farmhouse Cheddar, Stilton & Brie, Hawkshead Chutney, Grapes, Peter's Yard Biscuits	8.00
<b>A Scoop of Ice Cream</b> Choice from: Vanilla, Strawberry, Chocolate, Mint Ripple, Cherry, Bubble gum or Lemon Sorbet	1.50

### ALLERGEN INFORMATION

SOME OF OUR MENU ITEMS MAY CONTAIN NUTS, SEAFOOD OR OTHER ALLERGENS. PLEASE SPEAK TO A MEMBER OF THE TEAM FOR DETAILED INFORMATION WHEN PLACING YOUR ORDER

**VG** VEGETARIANS **VN** VEGAN **GF** GLUTEN FREE