

The logo features a stylized pear branch with three leaves and a single pear fruit, positioned to the left of the word 'Pear'. Below 'Pear' is a horizontal line, followed by the words 'TREE INN' in a large, bold, serif font. Another horizontal line is below 'TREE INN', and at the bottom, the words 'FARMHOUSE KITCHEN' are written in a smaller, all-caps, serif font.

Pear
TREE INN
FARMHOUSE KITCHEN

BREAKFAST AT THE PEAR TREE

7.30am – 10.30am Monday – Saturday

8.30am – 10:30am Sunday

The chefs in the kitchen will prepare for you

Pear Tree full English breakfast £12.50

Smoked back bacon, breakfast marmalade sausage, black pudding,

slow roasted tomato's, Heinz baked beans, field mushroom,

local hens eggs - cooked just how you like them, toast, tea or coffee.

Our own cured 'Loch Duart' salmon with scrambled eggs on toast £9.75

Eggs benedict £7.75 or Royale £9.75 on a toasted English muffin

Buttermilk pancakes, smoked streaky bacon, blueberry compote, maple syrup £7.75

Eggy bread & smoked back bacon £6.50

Avocado, slow roast tomatoes, poached eggs on toasted sour dough £6.95

Croissant and homemade seasonal jam £3.75

SANDWICHES^[V]_[SEP]

Heinz baked beans on toast £4.00

Thyme roasted mushrooms on toast £4.25

Smoked back bacon sandwich £6.50

Breakfast marmalade sausage sandwich 6.00

CEREALS^[V]_[SEP]

Porridge with thick double cream, cinnamon & honey £4.75

Granola with rolled oats, sunflower seeds, sesame seeds, pumpkin seeds, flaked almonds, dried berries

and coconut flakes finished with natural

yogurt and seasonal fruit compote. £5.50

JUICES

Glass of Eager Fresh Juice either Orange/ Grapefruit/ Apple £2.75

Please tell us if you have any food allergies or intolerances or if you require further information on ingredients used in our dishes. Some of our dishes contain nuts and nut oils which may not be listed on the menu.

Some of our game dishes may contain shot.

GF – Gluten Free, GFB Gluten Free Bread option, V - Vegetarian, P - Pasteurised, UP – Unpasteurised

EASY JOSE COFFEE - Westbury.

Their coffee is, in the main, strictly high grown meaning that it is low in acidity, naturally low in caffeine and of market-leading quality. Their decaff is either natural spring water or carbon dioxide processed without the use of any harsh chemicals.

Choose from Flat White/ Americano/ Cappuccino/ Caffee Latte/ Espresso from £2.50

TEAPLE TEAS - Newton Ferrers.

Whole-leaf tea a bit different to the 'dust' you usually get in those regular paper bags (pretty ropey stuff), it's all about timing. Check the tag, time it right and you'll be on to a winner.

Choose from English Breakfast/ Darjeeling Earl Grey/ Chamomile/ Peppermint/ Junnan Green/ Mixed Red Berry/ Vanilla Rooibos £2.50

Wherever possible we buy our ingredients from local farmers and growers. Our menus change regularly to make the most of the fresh crop and local specialities.

Our meat is all free range and comes from local farms & butchers. Pork comes from David at Downland Farm Produce where he rears animals in a natural environment.

The pigs live happily in natural surroundings all year round. Our other butchers are Walter Rose, Devizes.

Our fish comes from British waters, supplied through Kingfisher of Brixham.

Their ethos on freshness is 'local sourcing means fresher fish.' We only buy day boat fish

Lovejoys provide us with local vegetables from Bromham.

Our Free-range eggs come from happy chickens at Southview, Corsham. Dry goods from Ashton Farms, Semington. Cheeses come from the surrounding area.

Dewi of Marlborough Mushrooms a specialist in shitake & oyster mushrooms all grown organically in Wiltshire.

All our cakes and biscuits are baked on the premises; gluten free alternatives are available on request.

Jams, chutneys, and sauces are made freshly in our kitchens.

We churn our own ice cream using West Country milk & cream.