

LUNCH & DINNER

NIBBLES while you wait!

Rustic breads, garden infused oil, home smoked salt V GFB	£4.75
Buffalo chicken wings, blue cheese dip GF	£4.95
Olives, bay, sun blushed tomatoes, lemon GF/DF/VE	£3.25
Herby nutty hummus, baby carrots GF/VE	£3.95

STARTERS & SMALL PLATES

Celeriac, truffle oil & toasted hazelnut soup, proper bread GFO V	£6.00
Chicken liver parfait, piccalilli, caper berries, toast	£7.25
Organic maple & pink peppercorn cured salmon, cucumber sesame salad GF	£8.50
Venison & black pudding Scotch egg, spiced pear chutney	£6.95
Chicken Caesar salad, anchovies, bacon lardons, Old Lyburns shavings, Ceaser dressing GF	£7.50/14.75
Pearing board, ideal for 2 to share or 1 as a main	£15.95
A selection of – Buffalo chicken wings, Venison & black pudding scotch egg, lemon & herb fish goujons, cheese straws, dipping pots & chutneys	

MAINS

Lamb rump, mash & red wine sauce, Bromham Autumn greens, mint salsa Verdi	£19.25
Buttered Hake, king prawns, squid & mussels, creamy saffron sauce, greens, new potatoes GF	£18.25
Stuffed Pumpkin filled with toasted walnuts, mixed beans & lentils, fennel, kale VE GF	£13.75
Whole Torbay sole, almond & caper butter, new potatoes, Bromham Autumn greens	£16.50
Sage & Lemon Chicken, braised leeks, Lyonnaise potatoes, crispy chicken skin, chicken sauce GF	£16.25
Wild Mushroom & Chestnut Suet Pudding, roast vegetables, crispy kale VE	£13.75
Red Cooked Pork with star anise & dried orange, stir fried broccoli & mushrooms, Jasmine rice	£16.00

CLASSICS

Lamb, pea & mint proper pie, bubble & squeak, Bromham greens	£16.00
“Gem” Beer Battered fish & fat chips, minty mushy peas, tartare, lemon	£14.75
Pear Tree Beef burger, gooey cheese, pickled cucumber, rosemary & sea salt skinny chips	£14.50
300g 28-day char grilled dry-aged steaks, roast shallot, wild mushrooms, and balsamic cherry tomatoes, fat chips	
Rib eye £23.00 Sirloin £24.00 Peppercorn or Blue cheese sauce GF £3.50	

Garden Sides £3.95

Balsamic roast onion salad GF
Fat Chips GF
Macaroni Cheese
Rosemary & sea salt skinny chips GF
Lyonnaise Potatoes GF
Roast Autumn Vegetables

We have stated which dishes are gluten free, but others can be adapted to suit so please ask for advice.
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, GFO - Gluten Free option, V- Vegetarian, P- Pasteurised, UP – Unpasteurised, DFO – Dairy Free option

PUDS

CHOCOLATE & ROCK SALTED CARAMEL TART £7.50
Honeycomb, Clotted Cream

CARROT CAKE, SPICED ICED PARFAIT £6.95
Maple Caramel, Candied Crushed Pistachios

APPLE PIE with mixed spice TO SHARE £9.95
Proper Custard & Vanilla Ice Cream

POACHED PEAR £6.95
Ginger steamed sponge, pear & cinnamon ice cream

STICKY TOFFEE PUDDING £6.95
Sticky Toffee Sauce, Vanilla Ice Cream

TRIO OF PUDS TO SHARE £15.95
Chocolate & Rock Salted Caramel Tart, Poached Pear, Sticky Toffee Pudding

HOMEMADE ICE CREAMS & SORBET £6.95
Vanilla ice cream, Espresso & Chocolate Shard GF V
Black forest ice cream, hot chocolate & Amaretto sauce GF V
Pear & cinnamon ice cream, Gingerbread V
Mandarin Sorbet, orange slices GF DF VE
Pear Sorbet, Maple Almonds GF DF VE

PUDDING WINE

Recioto Valpolicella DOC, Bertani 2014, 75ml £8.30
The Noble Wrinkled Riesling, d'Arenberg 2016, 75ml £5.25
Muscat de Saint Jean de Minervois, Domaine de Barrou, 75ml £5.05
Late Harvest, Tokaji Katinka, 75ml £7.70

WEST COUNTRY CHEESES

Choose 3 for £8.50 or 5 for £10.95
All cheeses are served homemade crackers, celery, dates and quince jelly

Quickest extra mature cheddar 24 month aged CM/P
'Staircase of flavours' rich, creamy, savoury with a lovely mellow caramel note, Devon

Oxford Blue CM/P/V
Moist and creamy with an aromatic finish. Similar in style to Gorgonzola, Oxfordshire

Ashlynn GM/UP/V
Fabulously buttery, lemon sharpness, ash coated, Worcestershire

Cotswold Blue Veined Brie CM/P/V
Rich, creamy, goes great with pear, Gloucestershire

Godminster Organic Cheddar CM/P/V
Rich depth, creamy and smooth, Somerset

CM – Cows milk, GM – Goats milk, P – Pasteurised, UP- Unpasteurised, V- Vegetarian

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.' 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. 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.