

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, carrots GF/VE	£3.95

STARTERS & SMALL PLATES

Shredded ham, kale & pasta soup, finished with Parmesan served with proper bread & butter	£6.00
Potted game with spiced pear pickle and walnut bread GFO	£7.25
Hot smoked salmon and roasted beets salad with horseradish dressing GF DFO	£8.95
Wild mushrooms & Old Lyburns cheeses soufflé V GF	£8.25
Peering board, ideal for 2 to share or 1 as a main	£16.50
A selection of – Buffalo chicken wings, pigs in blankets, fish goujons, duck liver parfait, dipping pots, salads & chutneys	

MAINS

A chunk of slow cooked lamb shoulder, Dauphinoise potatoes, roast vegetables, mint salsa Verdi GF	£19.75
Curried fish cakes, crispy poached egg, winter greens	£16.25
Roast squash and chickpeas with apricot spice sauce GF VE	£13.75
Beef Ossobucco, puy lentils, winter vegetables, herb aioli GF	£18.75
Chicken braised with shallots and chicory on Jerusalem artichoke puree, winter greens GF	£16.50
Spiced Monkfish tail, basmati rice, masala sauce	£18.50
Roast 'Loch Duart' salmon, king prawns, almond lemon & caper butter, winter vegetables, garlic & herb potatoes GF	£19.00
Mushroom and spinach speltree with sweet potato dhal V	£13.75
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	

CLASSICS

Chicken & mushroom proper pie, Bromham Vegetables, Bubble & squeak	£16.00
"Gem" Beer Battered fish & fat chips, minty mushy peas, tartare, lemon	£14.95
Pear Tree Beef burger, gooey cheese, pickled cucumber, rosemary & sea salt skinny chips	£14.75
Chicken Caesar salad, anchovies, bacon lardons, Old Lyburns shavings, Ceaser dressing GF	£7.95/14.95

Garden Sides £3.95

Balsamic roast onion salad GF
Fat Chips GF
Macaroni Cheese
Rosemary & sea salt skinny chips GF
Roast Winter Vegetables GF DF

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

NEW YEARS! EATON MESS £6.95
MIXED BERRIES, MINCEMEAT CHANTILLY CREAM

CHOCOLATE & ROCK SALTED CARAMEL TART £7.50
Honeycomb, Crème Fraiche

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

BREAD & BUTTER PUDDING £7.25
Proper Custard

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

TRIO OF PUDS TO SHARE £15.95
Salted Caramel Chocolate tart, Spiced iced parfait, carrot cake, 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

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 £8.95 or 5 for £11.95
All cheeses are served homemade crackers, celery, dates and quince jelly

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

Bath Blue CM/P/V
Award Gold & silver at the 2018 British cheese awards, Somerset

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.