

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

STARTERS & SMALL PLATES

Shredded ham, kale & pasta soup, finished with Parmesan served with proper bread & butter	£6.00
Wild mushrooms & Old Lyburns cheeses soufflé V GF	£8.25
Potted game with piccalilli, granary bread GFO	£7.25
Pearing board, ideal for 2 to share or 1 as a main	£16.50
A selection of – Buffalo chicken wings, Black pudding sausage roll, proscuttio, fish goujons, rustic breads, 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 GFO	£16.25
Roast squash and chickpeas with apricot spice sauce, winter vegetables DF GF VE	£13.75
Veal Ossobucco, mashed potatoes, winter vegetables, herb aioli GF	£18.75
Spiced Monkfish tail, basmati rice, masala sauce GF	£18.50
Wild Mushroom & Chestnut Suet Pudding, roast vegetables, crispy kale DF GF VE	£13.75
300g 28-day char grilled dry-aged steaks, roast shallot, wild mushrooms, and balsamic cherry tomatoes, fat chips GF	
Rib eye £23.00 Sirloin £24.00 Peppercorn or Blue cheese sauce GF £3.50	

CLASSICS

Steak & Ale proper pie, winter vegetables, bubble & squeak, gravy	£16.50
“Gem” Beer Battered fish & fat chips, minty mushy peas, tartare, lemon GFO	£14.95
Pear Tree Beef burger, gooey cheese, pickled cucumber, rosemary & sea salt skinny chips GFO	£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 DF VE
Fat Chips GF VE
Macaroni Cheese
Rosemary & Sea Salt Skinny Chips GF VE
Roast Winter Vegetables GF DF VE
Braised Red Cabbage GF DF VE

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 options, V- Vegetarian, P-Pasteurised, UP – Unpasteurised, DFO – Dairy Free options

PUDS

CHOCOLATE & ROCK SALTED CARAMEL TART V Honeycomb, Clotted Cream	£7.50
PEANUT BUTTER CHOC ICE GF V Caramelised Banana, Nut Brittle	£7.25
WARMED TREACLE TART V Cinnamon Ice Cream	£7.25
CHILLED SEVILLE ORANGE SOUFFLE GFO Pistachio shortbread	£6.95
STICKY TOFFEE PUDDING V Sticky Toffee Sauce, Vanilla Ice Cream	£6.95
TRIO OF PUDS TO SHARE Chocolate & Rock Salted Caramel Tart, Peanut Butter Parfait, Sticky Toffee Pudding	£15.95
HOMEMADE ICE CREAMS & SORBET Vanilla Ice Cream, Espresso & Chocolate Shard GF V Black Forest Ice Cream, Hot Chocolate & Amaretto Sauce GF V Pear & Cinnamon Ice Cream, Gingerbread V Blood Orange Sorbet, Orange Slices GF DF VE	£6.95
PUDDING WINE Recioto Valpolicella DOC, Bertani 2014, 75ml The Noble Wrinkled Riesling, d'Arenberg 2016, 75ml Muscat de Saint Jean de Minervois, Domaine de Barrou, 75ml Late Harvest, Tokaji Katinka, 75ml	£8.30 £5.25 £5.05 £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	
Quicques 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.	