



Pear
TREE INN
FARMHOUSE KITCHEN

SUNDAY SUPPER

NIBBLES while you wait!

Rustic breads, garden infused oil, home smoked salt V £4.75

Olives, bay, sun blushed tomatoes, lemon GF/DF/VE £3.25

Buffalo chicken wings, blue cheese dip GF £4.95

STARTERS & SMALL PLATES

Shredded ham, kale & pasta soup, finished with Parmesan served with proper bread & butter £6.00

Potted game with piccalilli and granary bread GFO £7.25

Chicken Caesar salad, anchovies, bacon lardons, Old Lyburns shavings, Ceaser dressing £7.50/14.75

MAINS

Roast squash and chickpeas with apricot spice sauce GF VE £13.75

“Gem” Beer Battered fish & fat chips, minty mushy peas, tartare, lemon £14.95

A chunk of slow cooked lamb shoulder, Dauphinoise potatoes, roast vegetables, mint salsa Verdi GF £19.75

Chicken & mushroom proper pie, winter vegetables, bubble & squeak, gravy £16.50

Pear Tree Beef burger, gooey cheese, pickled cucumber, rosemary & sea salt skinny chips £14.75

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

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

Please tell us if you have any food allergies or intolerances or if you require further information on ingredients used in our dishes.

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

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 Proper Custard	£7.25
LEMON 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 Cookie dough Ice Cream, Chocolate Sauce V (contains nuts) Rhubarb crumble Ice Cream, custard V Blood Orange Sorbet, Orange Slices GF DF VE	£6.95
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	
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.	

www.peartreewhitely.co.uk