

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

French Onion Soup, Old Lyburns Croute, bread & butter V GFO	£6.00
Wild mushrooms & cheese soufflé V GF	£8.25
Brixham Mussels, cider, leeks, bacon & thyme, chunk of bread GFO/ DFO	£8.25
Chicken & black pudding terrine, piccalilli, toasted hazelnuts, toast GFO	£7.95
Pearing board, ideal for 2 to share or 1 as a main	£16.50
A selection of – Buffalo chicken wings, BBQ pork ribs, fish goujons, cheese straws, dipping pots, salads & chutneys	

MAINS

Happy chicken Kiev, creamy mash, tender stem broccoli	£17.25
A chunk of slow cooked lamb shoulder, Dauphinoise potatoes, roast vegetables, mint salsa Verdi GF	£19.75
Curried fish cakes, crispy poached egg, Bromham greens GFO	£16.75
Wild Mushroom & Chestnut Suet Pudding, roast vegetables, crispy kale DF VE	£13.75
Pan fried skate wing, butterfly king prawns, almond, caper & lemon butter sauce, Spring vegetables & potatoes	£18.95
Coconut chickpea curry, cardoman rice, sesame pak choi salad 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 best of both proper pie, Spring vegetables, bubble & squeak	£16.75
“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 Root Vegetables 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 £7.50
Honeycomb, Clotted Cream

PEANUT BUTTER CHOC ICE GF V £7.25
Caramelised Banana, Nut Brittle

WARMED TREACLE TART V £7.25
Proper Custard

CHILLED LEMON SOUFFLE GFO £6.95
Pistachio shortbread

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

TRIO OF PUDS TO SHARE £15.95
Chocolate Tart, Peanut Butter Parfait, Sticky Toffee Pudding

HOMEMADE ICE CREAMS & SORBET £6.95
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 Pieces VE GF DF
Cherry Sorbet, Boozy Cherries VE GF DF
Pear Sorbet, Maple Glazed Pecans VE GF DF

PUDDING WINE

Recioto Valpolicella DOC, Bertan1 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 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.