

## 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
Sticky pork ribs, BBQ dip GF/DF	£5.75

### STARTERS & SMALL PLATES

French Onion Soup, Old Lyburns Croute, bread & butter V GFO	£6.25
Wild mushrooms & cheese soufflé V GF	£8.25
Roast ham hock terrine, piccalilli, hazelnuts, bloomer toast GFO	£7.25
Brixham hand-picked crab filled pancake, lemon hollandaise, garden shoots	£9.95
Peering 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

Wild mushroom & chestnut suet pudding, roast vegetables DF VE	£13.75
Sirloin of beef stroganoff, spinach trottole pasta, Spring greens	£18.50
Darne of Torbay sole, mussels & cider sauce, little roast potatoes & Spring vegetables GF	£18.95
Oregano & garlic rubbed pork shoulder, Spring vegetables, creamy mash GF	£16.95
Curried fish cakes, crispy poached egg, Bromham greens GFO	£16.75
Lamb cutlets with celeriac puree, pearl barley, Spring vegetables, port sauce	£20.95
Coconut mixed bean 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 Béarnaise 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 Honeycomb, Clotted Cream	£7.25
ALMOND RISOTTO RICE PUDDING Cinnamon & Orange crème fraiche	£6.50
LEMON TART V Poached & Puree Rhubarb, Vanilla Cream filled Brandy Snap	£6.75
STICKY TOFFEE PUDDING V Sticky Toffee Sauce, Vanilla Ice Cream	£6.50
TRIO OF PUDS TO SHARE Almond Rice Pudding, Chocolate & Rock Salted Caramel Tart, Sticky Toffee Pudding	£15.50
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 Pieces VE GF DF Pear Sorbet, Maple Glazed Pecans VE GF DF Strawberry Sorbet, Sugar Crisp Mint VE GF DF	£6.75
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 £10.95 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 Clara's Goats Cheese GM/UP/V Fabulously buttery, lemon sharpness, Worcestershire Tunworth Hampshire Camembert CM/P/V Rich, creamy, goes great with pear, Hampshire Godminster Organic Cheddar CM/P/V Rich depth, creamy and smooth, Somerset	
CM – Cow's 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.	