



## SNUG SNACKS

12pm-2.30pm

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

“Gem” beer battered fish & fat chips, minty mushy peas, tartare, lemon £14.95

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

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

Olives, bay, chilli, lemon VE £3.25

## SANDWICHES

On white or granary bloomer bread, gluten free bread available on request served with salad garnish

Godminster cheddar & real ale chutney £8.25

Smoked bacon, lettuce & tomato £8.75

Fish finger, chunky tartare sauce, gem lettuce, salad £8.95

## Garden Sides £3.95

Balsamic roast onion salad GF

Fat Chips GF

Macaroni Cheese

Rosemary & sea salt skinny chips GF

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

Please advise your server of any allergies.

## PUDS

CHOCOLATE & ROCK SALTED CARAMEL TART V Honeycomb, Clotted Cream	£7.25
ALMOND RISOTTO RICE PUDDING Cinnamon & Orange crème fraiche	£6.50
LEMON & RHUBARB TART V 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	£6.75

## 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 Minvois, Domaine de Barrou, 75ml	£5.05
Late Harvest, Tokaji Katinka, 75ml	£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

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.