

SUNDAY SUPPER

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
 Slow roast spiced pork ribs, BBQ dip GF/DF £5.75

STARTERS & SMALL PLATES

French Onion Soup, Old Lyburns Croute, bread & butter V GFO £6.00
 Wild mushrooms & cheese soufflé V GF £8.25
 Chicken & black pudding terrine, piccalilli, toasted hazelnuts, toast GFO £7.95

MAINS

Happy chicken Kiev, sauté potatoes, sprouting broccoli £17.25
 Coconut mixed bean curry, cardoman rice, sesame pak choi salad DF GF VE £13.75
 “Gem” Beer Battered fish & fat chips, minty mushy peas, tartare, lemon £14.95
 Chicken & chorizo proper pie, Spring 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 Root 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

GF-Gluten Free, GFB-Gluten Free Bread option, GFO-Can be adapted to make gluten free, V-Vegetarian, VE-Vegan,
 DF-Dairy Free, DFO- Can be adapted to make dairy free, P-Pasteurised, UP-Unpasteurised

PUDS

CHOCOLATE & ROCK SALTED CARAMEL TART V Honeycomb, Clotted Cream	£7.50
ALMOND RISOTTO RICE PUDDING Cinnamon & Orange crème fraiche	£6.95
STICKY TOFFEE PUDDING V Sticky Toffee Sauce, Vanilla Ice Cream	£6.95
CHILLED LEMON SOUFFLE GFO Pistachio shortbread	£6.95
TRIO OF PUDS TO SHARE Almond risotto rice pudding, 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 Pieces VE GF DF Pear Sorbet, Maple Glazed Pecans VE GF DF	£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

Quickest 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 – 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. 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.peartreewhitley.co.uk