

## 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

Cream of asparagus soup, bread & butter V GFO	£6.25
Wild mushrooms & cheese soufflé V GF	£8.25
Roast ham hock terrine, fig relish, bloomer toast GFO	£6.95
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, rustic breads, fish goujons, sticky pork ribs, dipping pots and salad	

### MAINS

Wild mushroom & chestnut suet pudding, roast vegetables DF VE	£13.75
Monkfish & king prawn masala, fragrant rice, garlic & herb chapatti	£18.95
Thyme chicken cooked 2 ways, asparagus, shitake mushrooms, little roast potatoes, chicken sauce	£16.75
Curried fish cakes, crispy poached egg, Bromham greens GFO	£16.75
Darne of Torbay sole, mussels & cider sauce, little roast potatoes & Spring vegetables GF	£18.95
Oregano & garlic rubbed pork belly, Spring vegetables, creamy mash, balsamic apple sauce GF	£16.95
Coconut mixed bean curry, fragrant rice, sesame pak choi salad DF GF VE	£13.75
300g 28-day char grilled dry-aged steaks, roast shallot, shitake mushrooms, balsamic cherry tomatoes, fat chips GF	
Rib eye £23.00 Sirloin £24.00 Peppercorn or Béarnaise sauce GF £3.50	

### CLASSICS

Chicken, ham & mushroom 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 GF 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	£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 Minervois, Domaine de Barrou, 75ml	£5.05
Late Harvest, Tokaji Katinka, 75ml	£7.70

## WEST COUNTRY + 1 from the EAST MIDLANDS CHEESE

Choose 3 for £8.95 or 5 for £10.95

All cheeses are served homemade crackers, celery, dates and quince jelly

Red Leicester – Sparkenhoe Vintage 18 months mature CM/UP

A wow cheese with a unique taste. Exaggerated caramel flavours and strong, Leicestershire.

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.