

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 in BBQ sauce GF/DF	£5.75

STARTERS & SMALL PLATES

Asian flavoured tomato soup, chick pea croutons, roti bread V/VE/DF/GFO	£6.25
Wild Mushroom & tarragon pate, pickled pear, sour dough toast V/GFO	£6.95
Brixham hand-picked crab filled pancake, lemon hollandaise, garden shoots GF	£9.95
Merguez lamb sausages, warm beetroot and lentil salad, crumbled feta & apple mint DFO	£7/£14
Peering board, ideal for 2 to share or 1 as a main	£16.50
A selection of – Buffalo chicken wings, Godminster Cheese straws, cod goujons, sticky pork ribs, dipping pots and salad	

MAINS

Thyme chicken cooked 2 ways, asparagus, shitake mushrooms, Cornish new potatoes, chicken sauce GF	£16.75
Monkfish & king prawn masala, fragrant rice, garlic & herb chapatti GFO	£18.95
Curried fish cakes, crispy poached egg, Bromham greens GFO	£16.75
Asparagus, pea and mint gnocchi, radish confetti, carrot top pesto VE/V/DF	£13.75
Char grilled pork chop, BBQ sticky rib, warm herby chick pea & courgette salad, balsamic apple sauce GF	£17.50
Darne of Torbay sole, king prawn & cider sauce, Cornish new potatoes & Summer vegetables GF	£18.95
Coconut mixed bean curry, fragrant rice, sesame pak choi salad VE/V/DF/GF	£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 & Mushroom, best of both proper pie, Summer vegetables, mashed potato	£16.75
“Gem” Beer Battered fish & fat chips, minty mushy peas, tartare, lemon GFO	£14.95
Pear Tree Beef burger, Brioche bun, gooey cheese, pickled cucumber, rosemary & sea salt skinny chips GFO	£14.75
Chicken Caesar salad, Cos lettuce, anchovies, bacon lardons, Old Lyburns shavings, Ceaser dressing GF	£8/£15

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 Summer 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
PEANUT BUTTER CHOC ICE GF V Caramelised Banana, Nut Brittle	£7.25
VANILLA POACHED PEACH Apricot & Almond Crumb, Raspberry Sorbet	£6.50
STRAWBERRY & PIMMS FLAN White Chocolate Sauce, Orange Cream	£6.50
STICKY PEAR PUDDING V/VE/DF/GF Salted Caramel & Coconut Ice Cream	£6.75
TRIO OF PUDS Chocolate & Rock Salted Caramel Tart, Vanilla Poached Peach, Strawberry & Pimm's Flan, Ice Creams	£15.50
HOMEMADE ICE CREAMS & SORBET Vanilla Ice Cream, Espresso & Chocolate Shard GF/V Mint Choc Chip, Peppermint Creams GF/V Decadent Strawberry Meringue, Shortbread Biscuit GFO/V Raspberry Sorbet, Crispy Mint V/VE/GF/DF Strawberry Sorbet, Purple Basil V/VE/GF/DF Pear Sorbet, Maple Almonds V/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 + 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.	