



Pear
TREE INN
FARMHOUSE KITCHEN

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
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/GF £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
Chicken Caesar salad, anchovies, bacon lardons, Old Lyburns shavings, Ceaser dressing £7.50/£14.75

MAINS

- 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
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
Asparagus, pea and mint gnocchi, radish confetti, veg top pesto VE/V/DF/GF £13.75
Pear Tree Beef burger, gooey cheese, pickled cucumber, rosemary & sea salt skinny chips £14.75
300g 28-day char grilled dry-aged steaks, shitake mushrooms, balsamic cherry tomatoes, fat chips GF
Rib eye £23.00 Sirloin £24.00 Peppercorn or Béarnaise sauce GF £3.50

Garden Sides £3.95

Balsamic roast onion salad GF
Fat Chips GF

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

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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	£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. 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.