



BREAKFAST AT THE PEAR TREE

7.30am – 10.30am Monday – Saturday

8.30am – 10:30am Sunday

The chefs in the kitchen will prepare for you

Pear Tree full English breakfast £12.50

Smoked back bacon, breakfast marmalade sausage, black pudding, hash brown,
slow roasted tomato's, Heinz baked beans, field mushroom,
local hen's eggs - cooked just how you like them, toast, tea or coffee.

Our own hot smoked 'Loch Duart' salmon with scrambled eggs on toast £9.75

Buttermilk pancakes, smoked streaky bacon, blueberry compote, maple syrup £7.75

Eggy bread & smoked back bacon £6.50

Bashed Avocado & tomato chutney, poached eggs, sour dough toast, sprinkle of dukka, garden shoots £7.95

Croissant and homemade seasonal jam £3.75

SANDWICHES

Heinz baked beans on toast £4.00

Thyme roasted mushrooms on toast £4.25

Smoked back bacon sandwich £6.50

Breakfast marmalade sausage sandwich £6.00

CEREALS

Porridge with thick double cream, cinnamon & honey £4.75

Granola with rolled oats, sunflower seeds, sesame seeds, pumpkin seeds, flaked almonds, dried berries and
coconut flakes finished with natural yogurt and seasonal fruit compote £5.50

JUICES

Glass of Eager Fresh Juice either Orange or Apple £2.75

Please tell us if you have any food allergies or intolerances or if you require further information on ingredients used in our dishes. 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

EASY JOSE COFFEE - Westbury.

Their coffee is, in the main, strictly high grown meaning that it is low in acidity, naturally low in caffeine and of market-leading quality. Their decaff is either natural spring water or carbon dioxide processed without the use of any harsh chemicals.

Choose from Flat White/ Americano/ Cappuccino/ Caffee Latte/ Espresso from £2.50

Jeeves & Jericho TEA

Whole-leaf tea a lot different to the 'dust' you usually get in those regular paper bags (pretty ropey stuff), it's all about timing.

Choose from:

English Breakfast/ Darjeeling Earl Grey/ Chamomile/ Peppermint/ Junnan Green

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 Chris 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.' We only buy day boat 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, Bowerhill. Cheeses come from the surrounding area.

Alex of Marlborough Mushrooms is a specialist in shitake & oyster mushrooms grown organically in Marlborough.

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.