

LUNCH & DINNER

NIBBLES while you wait!

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| Rustic breads, garden infused oil, home smoked salt DFO/GFO/V/VEO | £4.25 |
| Tandoori chicken wings, mint yogurt dip GF/DFO | £4.50 |
| Olives, bay, sun blushed tomatoes, lemon DF/GF/V/VE | £3.50 |
| Sticky pork ribs in BBQ sauce DF/GF | £4.65 |

STARTERS & SMALL PLATES

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| Roast pepper & tomato soup with honey, bloomer bread DFO/GFO/VEO | £5.95 |
| Wild Mushroom & tarragon pate, pickled pear, sour dough toast GFO/V | £6.95 |
| Brixham hand-picked crab benedict, English toasted muffin, garden shoots GFO | £9.75 |
| Isle of Wight heritage tomato salad, pickled walnuts and crispy basil DF/GF/V/VE | £6.50 |
| Peering board, ideal for 2 to share or 1 as a main | £15.75 |
| A selection of – Sticky pork ribs in BBQ sauce, Chorizo & potato bravas, lemon & herb fish goujons, C | ured |
| Somerset duck breast, dipping pots & salad | |

MAINS

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| Rump of Wiltshire lamb, cooked pink, Provençale roast vegetables, Rosti potato, mint Verdi GFO | £19.75 |
| Chilli con vegan, fragrant rice, taco shell, slow roast tomato & avocado salad, DF/GFO/V/VEO | £13.75 |
| South Coast hake, bouillabaisse sauce, basil oil, green beans, Summer potatoes, GF | £18.50 |
| Grilled 'Downland Farm' Chorizo sausages, paprika & parmesan mash, warm sweetcorn relish | £15.25 |
| Darne of Torbay sole, king prawn & cider sauce, Summer potatoes, lovely vegetables GF | £19.50 |
| Aubergines, couscous & cashew nut tagine, summer vegetable ratatouille DF/V/VE | £13.75 |
| 300g 28-day char grilled dry-aged steaks, roast shallot, shitake mushrooms, balsamic cherry tomatoes, fat chips DFO/GF | |
| Rib eye £23.00 Sirloin £24.00 Peppercorn or Béarnaise sauce GF £3.50 | |

CLASSICS

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| Pear Tree Beef burger, Brioche bun, gooey cheese, pickled cucumber, rosemary & sea salt skinny chips GFO | £15.00 |
| Chicken Caesar salad, Cos lettuce, anchovies, bacon lardons, Old Lyburns shavings, Ceaser dressing GFO | £7.75/£14.75 |
| "Gem" Beer Battered fish & fat chips, minty mushy peas, tartare, lemon DFO/GFO | £14.75 |

Garden Sides all @£4.00

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| Balsamic Roast Onion Salad DF/GF/V/VE |
| Fat Chips DF/GF/V/VE |
| Macaroni Cheese V |
| Rosemary & Sea Salt Skinny Chips DF/GF/V/VE |
| Roast Summer Vegetables DF/GF/V/VE |
| Paprika & Parmesan Mash GF/V |

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.

DF-Dairy Free, DFO-Dairy Free Options (Please Ask) GF- Gluten Free, GFO-Gluten Free Options (Please Ask),
P-Pasteurised, UP-Unpasteurised, V-Vegetarian, VE-Vegan, VEO-Vegan Options (Please Ask), CM-Cow's Milk, GM-Goats Milk

PUDS

ROCK SALTED CARAMEL & CHOCOLATE TART V £7.50
Honeycomb, Clotted Cream

PEANUT BUTTER CHOC ICE GF/V £6.75
Caramelised Banana, Nut Brittle

VANILLA POACHED PEACH DF/GFO/V/VE £6.50
Apricot & Almond Crumb, Apricot Sorbet

STICKY TOFFEE PUDDING V £6.75
Sticky Toffee Sauce, Vanilla Ice Cream

STRAWBERRY & PIMMS FLAN V £6.50
White Chocolate Sauce, Orange Cream

PEAR & DATE PUDDING DF/GF/V/VE £6.50
Pear Sorbet

CHOCOLATE & SALTED CARAMEL, ICE CREAM SUNDAE £6.75

TRIO OF PUDS £16.00
Chocolate & Rock Salted Caramel Tart, Peanut Butter Parfait, Strawberry & Pimm's Flan V

HOMEMADE ICE CREAMS & SORBET £6.50
Vanilla Ice Cream, Espresso & Chocolate Shard GF/V
Mint Choc Chip, Peppermint Creams GF/V
Decadent Strawberry Meringue, Shortbread Biscuit V
Strawberry Sorbet, Purple Basil DF/GF/V/VE
Pear Sorbet, Maple Almonds DF/GF/V/VE

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 £9.00 or 5 for £11.00

All cheeses are served homemade crackers, celery, dates and tomato chutney GFO

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. (Nearly ☺).