



**Pear**  
**TREE INN**  
FARMHOUSE KITCHEN

## Sunday Roast

NIBBLES while you wait!

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

### STARTERS & SMALL PLATES

- Roast pepper & tomato soup with honey, bloomer bread DFO/GFO/VEO £5.95
- Wild Mushroom & tarragon pate, caper berries, sour dough toast V GFO £6.95
- Isle of Wight heritage tomato salad, pickled walnuts and crispy basil VE/V/DF/GF £6.50
- Brixham hand-picked crab benedict, lemon hollandaise, garden shoots GF £9.75
- Chicken Caesar salad, anchovies, bacon lardons, Old Lyburns shavings, Ceaser dressing £7.75/14.75

### THE MAINS

- Angus & Hereford sirloin of beef, cooked rare, Yorkshire pudding GFO £17.95
- Happy 'Somerset' lemon & thyme chicken, pigs in blankets GFO £16.00
- Slow roast 'Downland farm' pork belly, apricot & sage stuffing, apple sauce, cracklin' GFO £16.50
- Wiltshire lamb shoulder, cranberry & rosemary gravy, mint Verdi GF £16.75
- Chilli con vegan, fragrant rice, taco shell, slow roast tomato & avocado salad VE/V/DF/GF £13.75
- South Coast hake, bouillabaisse sauce, basil oil, Seasonal greens, new potatoes, GF £18.50
- Aubergine, couscous & cashew nut tagine, summer vegetable ratatouille VE/V/DF £13.75

Seasonal Bromham vegetables to share

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 Honeycomb, Clotted Cream	£7.50
PEANUT BUTTER CHOC ICE GF/V Caramelised Banana, Nut Brittle	£6.75
VANILLA POACHED PEACH DF/GFO/V/VE Apricot & Almond Crumb, Apricot Sorbet	£6.50
STICKY TOFFEE PUDDING V Sticky Toffee Sauce, Vanilla Ice Cream	£6.75
STRAWBERRY & PIMMS FLAN V White Chocolate Sauce, Orange Cream	£6.50
PEAR & DATE PUDDING DF/GF/V/VE Pear Sorbet	£6.50
CHOCOLATE & SALTED CARAMEL, ICE CREAM SUNDAE	£6.50
TRIO OF PUDS Chocolate & Rock Salted Caramel Tart, Peanut Butter Parfait, Strawberry & Pimm's Flan V	£16.00
HOMEMADE ICE CREAMS & SORBET 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 V/VE/GF/DF Pear Sorbet, Maple Almonds V/VE/GF/DF	£6.50
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	
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.	