



Pear
TREE INN
FARMHOUSE KITCHEN

SUNDAY SUPPER

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, pickled pear, 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

MAINS

- Chilli con vegan, fragrant rice, taco shell, slow roast tomato & avocado salad, DF/GFO/V/VEO £13.75
- “Gem” Beer Battered fish & fat chips, minty mushy peas, tartare, lemon DFO/GFO £14.75
- Aubergine, couscous & cashew nut tagine, summer vegetable ratatouille DF/V/VE £13.75
- South Coast hake, bouillabaisse sauce, basil oil, Bromham greens, new potatoes GF £18.50
- Pear Tree Beef burger, Brioche bun, gooey cheese, pickled cucumber, rosemary & sea salt skinny chips GFO £15.00
- Darne of Torbay sole, king prawn & cider sauce, roast new potatoes & Summer vegetables GF £19.50
- Grilled ‘Downland Farm’ Chorizo sausages, paprika & parmesan mash, warm sweetcorn relish £15.25
- 300g 28-day char grilled dry-aged steaks, shitake mushrooms, balsamic cherry tomatoes, fat chips DFO/GF
- Rib eye £23.00 Sirloin £24.00 Peppercorn or Béarnaise sauce GF £3.50

Garden Sides all @£4.00

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| Balsamic roast onion salad DF/GF/V/VE | Roast Root Vegetables DF/GF/V/VE |
| Fat Chips DF/GF/V/VE | Macaroni Cheese V |
| Rosemary & sea salt skinny chips DF/GF/V/V | 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 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	£6.75
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 DF/GF/V/VE Pear Sorbet, Maple Almonds DF/GF/V/VE	£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 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 ☺).	

www.peartreewhitely.co.uk