

LUNCH & DINNER

**NIBBLES** while you wait!

Rustic breads, garden infused oil, home smoked salt DFO/GFO/V/VEO	£4.25
Wild mushroom & truffle oil arancini V	£3.75
Chicken liver parfait & homemade crackers GFO	£3.50
Olives, bay, sun blushed tomatoes, lemon DF/GF/V/VE	£3.25
Sticky pork ribs in BBQ sauce DFO/GFO	£4.50

**STARTERS & SMALL PLATES**

Smokey sweet potato soup, gruyere cheese, bloomer bread GFO/V	£5.95
Roasted ham hock terrine, Rich's piccalilli, sour dough toast DFO	£6.95
Chana Tikki, Vegan Yoghurt, cucumber & mint DF/N/V/VE	£5.95
River Fowey Mussels with cider, leeks, thyme, bacon & crème fraiche, ciabatta DFO/GFO	£7.95/£14.95
Peering board, ideal for 2 to share or 1 as a main-	£15.75
A selection of Sticky ribs, lemon & dill fish goujons, chicken liver parfait, pork & cranberry pasties homemade crackers, dipping pots & salad	

**MAINS**

Wiltshire lamb 3 ways- Lamb cutlet-cooked pink, lamb belly croquette, Shepherd's pie, Bromham greens & heritage carrots, lamb sauce, mint salsa Verde GFO	£18.75
Butternut squash, chestnut & beetroot lentil cake, pickled red cabbage, sticky red wine gravy DF/N/V/VE	£14.25
Baked Gammon with parsley sauce, crispy kale, buttery mash GF	£16.00
Cornish Hake, Chorizo, shrimp & cannellini beans, parsley oil, sprouting broccoli DFO/GF	£17.50
Twice cooked chicken, Poached & charred leeks, fondant potato, wild mushroom & sage sauce DFO/GFO	£16.75
Grilled Cauliflower, white bean mash, dates, kale pesto, kibbled onions DF/GF/N/V/VE	£14.25
Thai green whole sea bass, coconut rice, greens DFO/GF	£18.95
300g 28-day char grilled dry-aged steaks, roast shallot, wild mushrooms, balsamic cherry tomatoes, fat chips DFO/GFO	
Rib eye £23.00, Sirloin £23.50 Peppercorn or Blue cheese sauce GF £3.00	

**CLASSICS**

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

A bit on the SIDE

Balsamic Roast Onion Salad DF/GF/V/VE	£3.50	Braised Red Cabbage DF/GF/V/VE	£3.00
Fat Chips DF/GF/V/VE	£4.00	Rosemary & Sea Salt Skinny Chips DF/GF/V/VE	£4.00
Macaroni Cheese V	£4.75	Roast Heritage Root Vegetables DF/GF/V/VE	£3.00
Bromham Greens DFO/V	£3.00	Fondant Potato GF	£3.50

We have stated which of our dishes are Gluten Free-GF, or Dairy Free-DF, or Contain Nuts-N, or Vegan-VE, or Vegetarian-V.  
Other dishes can be adapted to suit your own needs so please ask for advice.

DFO-Dairy free option available on request.  
 GFO-Gluten free option available on request.  
 VEO-Vegan option available on request.

N-Contains nuts.  
 V-Vegetarian.

CM-Cow's Milk, GM-Goats Milk, P-Pasteurised, UP-Unpasteurised

[www.peartreewhitely.co.uk](http://www.peartreewhitely.co.uk)

## PUDS

VEGAN LEMON Tart DF/N/V/VE Rhubarb Sorbet	£6.50
STICKY TOFFEE Pudding V Sticky Toffee Sauce, Vanilla Ice Cream	£6.75
WHITE CHOCOLATE MOUSSE with POACHED Rhubarb GF/V Oat Crumb	£6.25
ROCK SALTED CARAMEL & CHOCOLATE Tart V Honeycomb, Clotted Cream	£7.50
ORANGE MARMALADE SPONGE V Proper Custard	£6.25
TRIO OF PUDS N/V Rock Salted Caramel Tart, Lemon Tart, Sticky Toffee Pudding	£16.00
HOMEMADE ICE CREAMS & SORBET Vanilla Ice Cream, Espresso & Chocolate Shard GF/V Chocolate & Hazelnut Ice Cream, White Chocolate Sauce, Nut Brittle GF/N/V Morello Cherry & Berry Ice Cream, Chocolate Amaretto Sauce GF/N/V Blackcurrant Sorbet, Maple Almonds DF/GF/N/V/VE Pear Sorbet, Pear Coulis DF/GF/V/VE	£6.50
PUDDING WINE Recioto Valpolicella DOC, Bertani 2014, 75ml The Noble Wrinkled Riesling, d'Arenberg 2016, 75ml Muscat de Saint Jean de Minervois, Domaine de Barrou, 75ml Late Harvest, Tokaji Katinka, 75ml	£8.30 £5.25 £5.05 £7.70
WEST COUNTRY CHEESES Choose 3 for £9.00 or 5 for £11.00 All cheeses are served with homemade crackers, celery, dates and fig relish GFO/N Wyfe of Bath CM/P/V An organic, hand-made, single-herd, Gouda-style English cheese that is sweet and rich, Bath. Ashlyn Goats Cheese GM/UP/V Creamy goat's cheese, ash-coated with a line of charcoal through the centre. Deep, rich, savoury flavours. Worcestershire. Cornish Blue CM/UP/V Full flavoured sweet creamy cheese of distinctive character has been internationally recognised by the many awards it has won. World Cheese Awards Champion Cheese in 2010 and Best Blue and English Cheese in 2007, Cornwall. Simon Weaver's organic Blue Veined Brie CM/P/V Rich, creamy, goes great with pear, Gloucestershire Godminster Organic Cheddar CM/P/V Rich depth, creamy and smooth, Somerset	

We have stated which of our dishes are Gluten Free-GF, or Dairy Free-DF, or Contain Nuts-N, or Vegan-VE, or Vegetarian-V.

Other dishes can be adapted to suit your own needs so please ask for advice.

DFO-Dairy free option available on request.

GFO-Gluten free option available on request.

VEO-Vegan option available on request.

N-Contains nuts.

V-Vegetarian.

CM-Cow's Milk, GM-Goats Milk, P-Pasteurised, UP-Unpasteurised

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, 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, Bowerhill Cheeses come from the surrounding area.