



Pear
TREE INN
FARMHOUSE KITCHEN

SUNDAY ROAST

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/N/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
River Fowey Mussels with cider, leeks, thyme, bacon & crème fraiche, ciabatta DFO/GFO £7.95/£14.95
Chana Tikki, Vegan Yoghurt, cucumber & mint DF/N/V/VE £5.95
Roasted ham hock terrine, Rich's piccalilli, sour dough toast DFO £6.95
Chicken Caesar, Cos lettuce, anchovies, bacon lardons, Old Lyburns shavings, croutons, Ceaser sauce GFO £7.75/£14.75

THE ROAST'S

Angus & Hereford sirloin of beef, cooked rare, Yorkshire pudding GFO £17.95
Roast organic turkey, pigs in blanket, apricot & sage stuffing, spiced cranberry sauce GFO £17.75
Slow roast 'Downland farm' pork belly, apricot & sage stuffing, apple sauce, cracklin' GFO £16.75
Wiltshire lamb shoulder, cranberry & rosemary gravy, mint Verdi GF £16.75

Seasonal Bromham vegetables & roast potatoes to share.

Other MAINS

"Gem" Beer Battered fish & fat chips, minty mushy peas, tartare, lemon DFO/GFO £15.00
Butternut squash, chestnut & beetroot lentil cake, pickled red cabbage, sticky port gravy DF/N/V/VE £14.25
Grilled Cauliflower on white bean mash, medjol dates, kale pesto, kibbled onions DF/GF/N/V/VE £14.25

DFO-Dairy free option available on request

GFO-Gluten free option available on request

N-Contains nuts

V-Vegetarian, VEO-Vegan option available on request

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

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 POSSET with POACHED RHUBARB GF/N/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

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

HOMEMADE ICE CREAMS & SORBET

Vanilla Ice Cream, Espresso & Chocolate Shard GF/V	£6.50
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	

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

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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.