

SUNDAY SUPPER

6.00pm-8.30pm

NIBBLES while you wait!

Rustic breads, garden infused oil, home smoked salt DFO/GFO/N/VEO £4.25
 Shitake 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 DF/GF £4.50

STARTERS & SMALL PLATES

Smokey sweet potato soup, gruyere cheese, bloomer bread GFO/N £5.95
 Roasted ham hock terrine, Rich's piccalilli, sour dough toast DFO £6.95
 Chana Tikki, Vegan Yoghurt, cucumber & mint DF/N/N/VE £5.95
 River Fowey Mussels with cider, leeks, thyme, bacon & crème fraiche, ciabatta DFO/GFO £7.95/£14.95

MAINS

Pear Tree beef burger, brioche bun, gooey cheese, pickled cucumber, rosemary & sea salt skinny chips GFO £15.00
 Butternut squash, chestnut & beetroot lentil cake, pickled red cabbage, sticky port gravy DF/N/N/VE £14.25
 Baked Gammon with parsley sauce, crispy kale, buttery mash GF £16.00
 Thai green whole sea bass, coconut rice, greens DFO/GF £18.95
 Grilled Cauliflower on white bean mash, Bromham greens, kale pesto, kibbled onions DF/GF/N/N/VE £14.25
 300g 28-day char grilled dry-aged steaks, wild mushrooms, roast tomatoes, fat chips DFO/GF
 Rib eye £24.00 Sirloin £25.00 Peppercorn or Blue Cheese Sauce GF £3.50

A bit on the SIDE

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

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 option available on request

GF-Gluten free, GFO-Gluten free option available on request

N-Contains nuts

V-Vegetarian, VE-Vegan, VEO-Vegan option available on request

CM-Cow's Milk, GM-Goats Milk

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
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	

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

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.