

SUNDAY SUPPER

6.00pm-8.00pm

NIBBLES & STARTERS

- Dipping veggie's, beetroot hummus & dukka VE £3.50
Rustic breads, garden infused rapeseed oil, home smoked salt DFO/GFO/V/VEO £4.25
Olives, bay, sun blushed tomatoes, lemon DF/GF/V/VE £3.25
Sticky buffalo chicken wings, blue cheese dip £3.75
Green pea & mint soup, bloomer bread GFO/VE £6.00
Chicken, roast peppers & slow roast tomato terrine, piccalilli, toasted almonds £7.25

MAINS

- Heritage tomato & roast vegetable risotto, Basil pesto DF/GF/N/V/VE £14.25
Pear Tree burger, bun, pulled beef brisket, Dorset Red, gem lettuce, burger sauce, gravy & skinny fries DFO/GFO £15.00
Char grilled teriyaki & tamarind aubergine, beetroot, carrot & sesame coleslaw, broad bean dip DF/N/V/VE £14.25
Stone Bass fillet, dill, cashew nuts, roast tomatoes, crushed new potato cake, Bromham greens GF/DFO/N £18.75
"Gem" Beer Battered fish & fat chips, minty mushy peas, tartare, lemon DFO/GFO £15.00
300g 28-day char grilled dry-aged steaks, roast shallot, wild mushrooms, balsamic cherry tomatoes, fat chips DFO/GFO
Rib eye £24.00, Sirloin £24.50 Peppercorn or Blue cheese sauce GF £3.25

A bit on the SIDE

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| Fat Chips DF/GF/V/VE £4.00 | Fat Chips DF/GF/V/VE £4.00 |
| Bromham Greens DFO/V £3.00 | Rosemary & Sea Salt Skinny Chips DF/GF/V/VE £4.00 |
| Garden Salad, honey & mustard dressing GF/VE £3.00 | Roast Heritage Root Vegetables DF/GF/V/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

RASPBERRY & ALMOND TART DF/N/V/VE Cashew & Coconut Ice Cream	£6.75
ROCK SALTED CARAMEL & CHOCOLATE TART V Honeycomb, Clotted Cream	£7.50
STICKY TOFFEE Pudding V Sticky Toffee Sauce, Vanilla Ice Cream	£6.75
WHITE CHOCOLATE CHOC ICE V/N Peach Puree, Poached Pear, Almond Tuilli	£7.50
HOMEMADE ICE CREAMS & SORBET Vanilla Ice Cream, Espresso & Chocolate Shard GF/V Chocolate Brownie Ice Cream, Fudge Sauce, Nut Brittle N/V Cookie Dough & Cookie Crumb Ice Cream N/V Pear Sorbet, Almond Tuile DF/GFO/N/VE	£6.75

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 CHEESES

Choose 3 for £9.00 or 5 for £11.00

All cheeses are served with homemade crackers, celery, dates and sweet tomato chutney GFO/N

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All cheeses are served with homemade crackers, celery, dates and sweet tomato chutney GFO/N

Baronet CM/GF/P/V

Soft Pasteurised Jersey cow's milk cheese, rich, creamy, buttery and smooth. Neston, Wiltshire

Bath Blue CM/GF/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, Bath.

Lypiatt CM/P/V

Mould ripened, Chevre-style, charcoaled and matured for at least 2 weeks, Neston, Wiltshire

Kelston Park Brie CM/P

Made using organic cow's milk from their own herd of Friesians. White mould ripened, greater depth ensures that it retains more fruity and citrus flavours. Kelston, Bath

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.