

## LUNCH & DINNER

### NIBBLES While You Wait!

Dipping Veggie's, Beetroot Hummus & Dukka DF/GF/N/V/VE	£3.50
Rustic Breads, Garden Infused Rapeseed Oil, Home Smoked Salt DFO/GFO/V/VEO	£4.75
Sticky Buffalo Chicken Wings, Blue Cheese Dip GF	£3.95
Olives, Bay, Sun Blushed Tomatoes, Lemon DF/GF/V/VE	£3.25
BBQ Pork Ribs DF/GF	£5.50

### STARTERS or SMALL PLATES

Apple & Celeriac Soup, Toasted Walnuts, Bloomer Bread DFO/GFO/N/V/VEO	£6.25
Wild Mushroom Pate, Cucamelon Pickles, Toasted Baguette DF/GF/N/V/VE	£7.25
Loch Duart Home Cured Salmon, Apple Cider Vinaigrette DF/GF	£8.00
Peering Board, Ideal For 2 To Share Or 1 As A Main-	£16.75
A Selection Of BBQ Pork Ribs, Lemon & Herb Fish Goujons, Sticky Buffalo Chicken Wings, Dipping Veggie's, Homemade Crackers, Dipping Pots & Garden Salad	

### MAINS

Lamb Shank Shoulder, Lemon, Garlic & Parsley, Mashed Potato, Bromham Greens, Apple & Mint Jelly GF/DFO	£21.95
Roast Squash, & Pear, Mixed Seeds, Red Cabbage, Smoked Paprika Wedges, Mustard Dressing DF/GF/V/VE	£14.25
Low & Slow Pork Belly, Quince, Pearl Barley, Black Pudding & Bean Ragout, Autumn Roast Roots	£17.75
Wild Bass, King Prawn, Squid & Mussel Bouillabaisse, Saffron & Parsley Roast New Potatoes, Aioli	£11.50 / £21.95
Slow Roast Tomato & Autumn Roast Roots Risotto, Basil Pesto DF/GF/N/V/VE	£14.25
300g 28-Day Char Grilled Dry-Aged Steaks, Balsamic Shallot, Wild Mushrooms, Cherry Tomatoes, Fat Chips DFO/GF	
Rib Eye £24.00, Sirloin £24.50 Peppercorn Or Blue Cheese Sauce £3.25	

### CLASSICS

"Gem" Beer Battered Fish & Fat Chips, Minty Mushy Peas, Tartare, Lemon DFO/GFO	£15.50
Pear Tree Burger, Pulled Beef Brisket, Dorset Red, Gem Lettuce, Burger Sauce,	£15.50
Brioche Bun, Gravy, Skinny Fries DFO/GFO	

### A Bit On The SIDE

Fat Chips DF/GF/V/VE £4.00	Garden Salad, Honey & Mustard Dressing DF/V/VE £3.00
Macaroni Cheese V £5.50	Rosemary & Sea Salt Skinny Fries DF/GF/V/VE £4.00
Bromham Greens DFO/V/VEO £3.00	Roast Heritage Root Vegetables DF/GF/V/VE £3.00

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.



Scan the code for our Palate Tickling  
drinks list, Quaffing & Gin menus!

## PUDS

BLACKBERRY, RASPBERRY & ALMOND TART N/V/VE Cashew & Coconut Ice Cream	£6.95
STICKY TOFFEE Pudding V Sticky Toffee Sauce, Vanilla Ice Cream	£6.95
POACHED PEAR & AUTUMN FRUIT PAVLOVA GF/V Chantilly Cream	£6.75
ROCK SALTED CARAMEL & CHOCOLATE TART V Honeycomb, Clotted Cream	£7.50
BRIOCHE BREAD & BUTTER PUDDING with WHITE CHOCOLATE & ORANGE Proper Custard	£7.25
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	£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

Homemade Crackers, Celery, Dates & Quince jelly GFO/N

Extra Mature Wyfe of Bath GF/P/V

Matured for over 12 months, the extra mature is slightly harder than its younger self but still has the recognisable succulent, nutty and creamy taste along with an extra tang of flavour, Organic, Kelston, Bath.

Baronet CM/GF/P/V

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

Bath Blue CM/GF/P

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. Organic, Kelston, Bath.

Lypiatt CM/P/V

Mould ripened, Chevre-style, charcoaled and matured for at least 2 weeks, Organic, 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. Organic, Kelston, Bath.

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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, Gorsham. Dry goods from Ashton Farms, Bowerhill Cheeses come from the surrounding area.