

  
**Pear**  
**TREE INN**  
FARMHOUSE KITCHEN

**SUNDAY ROAST**

12.00-4.00pm

**NIBBLES**

Bromham Beetroot Hummus & Crispbread Snaps £3.50 V

Our Wild Mushroom Sour Dough, Focaccia, Crispbreads, Balsamic Oil Dip V £4.75

Sticky Chilli Chicken Wings, Bath Blue Cheese Dip GF £3.95

**OUR ALLOTMENT, BROMHAM & LOCAL FIELDS**

Wye Valley Asparagus, Poached South View Egg, Old Cheese Room Curd, Truffle Oil £8.00/£16.00 V

Lentil & Tarka Dal with Rainbow Chard, Mint Yoghurt, Apricot & Ginger Chutney £7.50/£15.00 V

Wild Garlic & Nettle Soup, Vegan Farmhouse £6.50 VE

Portobello Mushroom Kiev, Roasted Heritage Carrots, Warmed Cashew Ago Blanco Sauce, Dukka £15.00 VE

**STARTERS or BIGGER**

Loch Duart Home Cured Salmon, Pickled Cucumber & Apple Cider Vinaigrette £9.00/£18.00 DF/GF

Chicken Liver Parfait, Pickled Vegetables, Organic Seeded Toast £7.00

Dorset Charcuterie, Olives, Pickles, Tomato Chutney £8.50/£17.00

**THE ROAST'S & OTHER MAINS**

Whole Cornish Sole, Bromham Greens, Cornish New Potatoes, Lemon & Caper Butter £21.00

Stokes Farm Angus & Hereford Sirloin of Beef, Cooked Rare, Yorkshire pudding £18.50

Castle Mead Happy Roast Lemon & Thyme Chicken, Pigs in Blanket £17.00

Slow Roast 'Downland Farm' Pork Belly, Apricot & Sage Stuffing, Apple Sauce, Cracklin' £17.50

Wiltshire Lamb Shoulder, Cranberry & Rosemary Gravy, Mint Verdi Gf £17.75

All Roasts are served with Seasonal Bromham Vegetables & Roast Potatoes to Share

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



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

## PUDS

STICKY TOFFEE PUDDING V £6.95

Sticky Toffee Sauce, Vanilla Ice Cream

POACHED RHUBARB PAVLOVA V £6.75

Chantilly Cream

WYE VALLEY STRAWBERRIES & ALMOND TART V £6.75

Strawberry Sorbet

WARMED CHOCOLATE BROWNIE £7.25

Mixed Berries, Honey combe

HOMEMADE ICE CREAMS & SORBET £6.75

Vanilla Ice Cream, Espresso & Chocolate Shard V

Pear Sorbet, Ginger Snap V

Strawberry, Mint VE

## 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

Crackers, Celery, Dates, Fig Relish GFO/N

Wyfe of Bath 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

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/GF/P

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

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.