


Pear
TREE INN
FARMHOUSE KITCHEN

SUNDAY ROAST

12.00-4.00pm

NIBBLES

Rustic Breads - Our Wild Mushroom Sour Dough, Rosemary & Olive Focaccia, Balsamic Oil Dip V £4.75

Pork Scratching's, Iford Apple Sauce GF £3.75

BBQ Spare Ribs GF £4.75

Bromham Beetroot Hummus & Crispbread Snaps N/V £3.50

STARTERS or BIGGER

Jerusalem Artichoke, Truffle Oil & Toasted Hazelnut Soup, Farmhouse Bread & Butter V £6.95

Chicken Caesar, Cos Lettuce, Anchovies, Bacon Lardons, Old Lyburns Shavings, Croutons, Ceaser Sauce GF £8.25/£16.50

Dorset Charcuterie, Olives, Pickles, our Lightly Spiced Tomato Chutney £8.50/£17.00

Chicken Liver Parfait, Mixed Pickles, Organic Seeded Toast £7.75

Lentil & Tarka Dal with Rainbow Chard, Yoghurt, Apricot & Ginger Chutney DF/GF/VE £7.50/£15.00

ROASTS & MAINS

Wiltshire Leg of Lamb, Cranberry & Rosemary Gravy, Mint Verdi £18.50

Stokes Farm Angus & Hereford Sirloin of Beef, Cooked Rare, Yorkshire pudding £18.75

Slow Roast Pork Belly, Apricot & Sage Stuffing, Apple Sauce, Crackling GF £18.00

Free Range Turkey Breast, Pig in Blanket, Rich Redcurrant Jelly GF £18.50

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

Beer Battered Fish & Fat Chips, Minty Mushy Peas, Tartare, Lemon DF £15.50

Portobello Mushroom Kiev, Summer Roast Vegetables, Warmed Cashew Ago Blanco Sauce, Dukka DF/GF/N/VE £15.00

Allergen Info

N, Contains Nuts V, Veggie friendly VE, Vegan friendly, GF, Gluten free, DF, Dairy free, ~ Please ask a member of our Perfect Team for gluten friendly options.

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed.

Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.

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



Scan the code to peruse our Palate Tickling
Drinks list, Quaffing & Gin menus!

PUDS

STICKY TOFFEE PUDDING V £7.25

Sticky Toffee Sauce, Marshfield Vanilla Ice Cream

ORANGE MARMALADE & SULTANA CROISSANT & BUTTER PUDDING V £6.95

Proper Custard

PEAR TREE PEAR & DATE GOOEY PUDDING VE £6.95

Pear Sorbet

WARMED CHOCOLATE BROWNIE V £7.25

Mixed Berries, Honey combe

BERRY MEDLEY TRIFLE V £6.95

Chocolate Flakes

ICE CREAMS & SORBET V £6.95

Marshfield Vanilla Ice Cream, Espresso & Chocolate Shards GF/V

Very Chocolate Ice Cream & Brownie Bits, Caramel Sauce V

Pear Sorbet, Ginger Snap V

Strawberry Sorbet, Garden Mint GF/VE

PUDDING WINE

Norton Cosecha Tardia, Half, Argentina 2018, 75ml £5.25

Recioto Valpolicella DOC, Bertani 2014, 75ml £8.50

Muscat de Saint Jean de Minervois, Domaine de Barrou, 75ml £5.85

Late Harvest, Tokaji Katinka, 75ml £8.00

Domaine Baumard Carte d'Or Coteaux du Layon, France 2017, 75ml £6.25

WEST COUNTRY CHEESES

Choose 3 for £9.50 or 5 for £12.50

Crackers, Celery, Dates, Fig Relish N

Bybrook CM/GF/P

Alpine-style, hard cheese with a bouncy texture & its small holes as character in the core.

It has a sweet taste and long lasting lingering flavour. Organic, Neston, Wiltshire.

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.

Coastal Cheddar CM/P/V

Rugged mature cheddar. Aged for up to 15 months for a deliciously sweet & distinctive flavour. Calcium crystals often form naturally in the cheese and are a sign that it has reached its optimum maturity. Litton Cheney, Dorset.

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