



Pear
TREE INN
FARMHOUSE KITCHEN

SUNDAY SUPPER

NIBBLES

Wild Mushroom Sour Dough, Rosemary Focaccia, Our Mixed Olives, Balsamic Oil V £5.75
Chicken Liver Parfait, Crackers £4.00
Sticky BBQ Spare Ribs, Chive Dip £4.50
Roasted Heritage Carrot Hummus & Crispbread Snaps N/V £3.75

STARTERS or LARGER

Celeriac, Pear & Rosemary Soup, Farmhouse Bread & Butter V £6.50
Lentil & Tarka Dahl, Spinach, Yoghurt, Apricot & Ginger Chutney DF/GF/VE £7.75/£15.25
Dorset Charcuterie, Olives, Pickles, Tomato Chutney £6.50/£12.00
Heirloom Beetroot, Pickled Walnut, Bath Blue Cheese GF/N/V £7.25
Game Terrine, Quince & Grape Jelly, Toasted Sour Dough & Pickles £8.50
Warmed Smoked Trout Fillet, Horseradish & Celeriac Quenelle, Cucumber, Micro Herbs GF £8.25

MAINS

Whole Cornish Plaice, Crayfish, Lemon & Caper Sauce, Bromham Greens, Crushed Potato Cake, GF £19.75
Beer Battered Catch of the Day & Fat Chips, Minty Mushy Peas, Tartare, Lemon DF £16.00
Paneer Tikka Masala, Basmati Rice, Garlic Butter Flat Bread £15.50 GF/V
PT Burger, Beef Patty, Smokey Pepper Pulled Beef Brisket, Dorset Red, Gem Lettuce, Bacon Jam, burger Sauce, Brioche Bun, Skinny Fries £15.75
Portobello Mushroom Kiev Burger, Goopy Cheese, Ago Blanco, Red Onion Marmalade, Dukka, lettuce, Bakers Bun, Sweet Potato Wedges, Autumn Slaw DF/GF/N/VE £15.50
300g 28-Day Char Grilled Rib Eye Steak, Balsamic Red Onion, Wild Mushrooms, Spinach, Fat Chips £25.00 GF
Pink Peppercorn or Bath Blue Cheese Sauce £2.75

A Bit on the SIDE

Fat Chips DF/GF/V £4.25	Local Greens V £3.50
Garlic & Rosemary Roast Vegetables DF/GF/VE £3.75	Allotment Salad, Honey & Mustard Dressing GF/V £3.50
Mac & Cheese V £4.95	Rosemary & Sea Salt Skinny Fries DF/GF/VE £4.25

Allergen Info

Dairy free DF, Gluten free GF, Contains Nuts N, Veggie friendly V, Vegan friendly VE

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. We cannot guarantee the total absence of allergens in our dishes.

Our fish dishes may contain small bones, please take care. Some of our game dishes may contain shot.

PUDS

STICKY TOFFEE PUDDING V £7.25

Sticky Toffee Sauce, Marshfield Vanilla Ice Cream

ORANGE MARMALADE & SULTANA CROISSANT & BUTTER PUDDING V £7.25

Proper Custard

BROWN BUTTER ALMOND TART £7.25

Very Cherry Ice Cream

PEAR & DATE GOOEY PUDDING GF/VE £7.25

Pear Sorbet

SALTED CARAMEL CHOCOLATE POT GF/VE £7.50

Boozy Cherries, Honeycomb

ICE CREAMS & SORBET V £7.00

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

Very Chocolate Ice Cream & Brownie Bits, Caramel Sauce V

Mulled Apple Sorbet, Apple Crisps GF/VE

Pear Sorbet, Ginger Snap V

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

Sharpham Rustic CM/GF/UP/V

A fresh rich and crumbly semi-soft cheese made deliciously savoury with the addition of chives and garlic.

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