

The logo for Pear Tree Inn Farmhouse Kitchen features a stylized pear branch with three leaves and a single pear fruit, positioned above the word "Pear" in a large, elegant serif font. Below "Pear" is a horizontal line, followed by the words "TREE INN" in a bold, all-caps serif font. Underneath "TREE INN" is another horizontal line, and at the bottom, the words "FARMHOUSE KITCHEN" are written in a smaller, all-caps serif font.

Pear
TREE INN
FARMHOUSE KITCHEN

DINNER

NIBBLES

Wild Mushroom Sour Dough, Rosemary Focaccia, Our Mixed Olives, Balsamic Oil V £4.95
Roasted Heritage Carrot Hummus & Crispbread Snaps N/V £3.75
Pork & Pickle Sausage Roll, Tomato Chutney £4.75

STARTERS

British Charcuterie Board, Balsamic Onions, Capers, Chutney, Focaccia £8.75/£17.00
Roast Pepper & Tomato Soup, Coastal Cheddar & Wild Garlic Scones V £6.75
Five Spice Chicken Drumsticks, Peanut Dipping Sauce N £7.00
Lentil & Tarka Dahl, Spinach, Apricot & Ginger Chutney, Vegan Yogurt DF/GF/VE £7.75/ £15.50
Dunkeld Scottish RSPCA 'A' Graded Smoked Salmon, Crème Fraiche, Pickled Cucumber, Granary Bread £8.75

MAINS

Pan Fried Hake with Chorizo, Beans & Greens £22.50
Beer Battered Catch of the Day & Fat Chips, Minty Mushy Peas, Tartare, Lemon DF £16.50
PT Burger, Beef Patty, Smokey Pepper Pulled Beef Brisket, Dorset Red, Gem Lettuce, Bacon Jam, burger Sauce, Brioche Bun, Seasonal Slaw, Skinny Fries £16.75
Wiltshire Lamb Cutlets and Crispy Slow Cooked Belly, Cornish New Potatoes, English Asparagus & Peas, Smoked Hollandaise GF £26.00
Roast Chicken Breast, Parmesan Mash, Wild garlic, Rainbow Chard, Truffle & Chicken Sauce GF £18.75
Braised Portobello Mushroom, Charred Chicory, Spelt, Almond Pesto, Tofu Dressing VE/DF/DF £15.75
255g Char Grilled Dry-Aged Rib Eye Steak, Spinach & Mushrooms, Fat Chips GF £25.00
Add Peppercorn or Blue Cheese Sauce GF £2.75

A Bit on the SIDE

Garden Salad, Mustard Dressing V/GF/DF £3.25
Bromham Greens V £3.75
Fat Chips DF/GF/V £4.00
Rosemary & Sea Salt Skinny Fries DF/GF/VE £4.00

Allergen Info

Dairy free DF, Gluten free GF, Contains Nuts N, Pasteurised P, Unpasteurised UP, Vegetarian 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

WHITE CHOCOLATE & RHUBARB CHOC ICE GF/V £7.25

Poached & Pickled Rhubarb, Almond Brittle

BANOFFEE CRÈME BRULEE GF £6.75

Peanut Cookies

EATON MESS V £6.75

Vanilla Ice Cream & Basil

BAKEWELL TART V £7.25

Crème Fraiche Sorbet, Raspberries

STEAMED CHOCOLATE PUDDING DF/V/VE £6.75

Chocolate Sauce, Orange Sorbet

ICE CREAMS & SORBET V £7.00

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

Very Chocolate Ice Cream & Sticky Toffee Bits, Caramel Sauce V

Succulent Strawberry, Shortbread, Meringue, White Chocolate Shears, Strawberry Sauce V

Pear Sorbet, Ginger Snap V

Blood Orange Sorbet 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 £13.50

Crackers, Celery, Dates, Fig Relish N

Baronet CM/GF/P

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

Royal Basset Blue CM/GF/P/V

This is a stunning soft blue cheese named after the Wiltshire town of Royal Wootton Bassett. This Basset Blue is a labour of love taking three weeks to develop needing constant attention. Organic, Brinkworth, Wiltshire

Culpeper CM/GF/P

Rolled herb covered Neston cheese. Named after the 17th century English botanist, herbalist, physician, and astrologer Nicholas Culpeper. Organic, Neston, Wiltshire.

Lypiatt CM/GF/P

Famous, fresh, charcoaled Chevre-like, mould ripened cheese. Ash rind, slightly citrusy, and has classic buttery quality courtesy of their Jersey herd. 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, our 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