

## LUNCH

### NIBBLES

Pear Tree selection of Breads, Balsamic Oil, Butter V £3.95  
 House Marinated Olives GF/V £3.75  
 Roast Pepper & Tomato Hummus, Crispbread Snaps N/V £3.75  
 Chilli & Apricot Glazed Chicken Wings, Cucumber & Lime Relish GF £5.25  
 Pork & Pickle Sausage Roll, Tomato Chutney £4.75  
 Salt & Pepper Squid, Vietnamese Dressing GF £6.00

### STARTERS or LARGER

British Charcuterie Board, Balsamic Onions, Pickles, Chutney, Focaccia £8.75/£17.00  
 Leek & Potato Soup, Coastal Cheddar & Wild Garlic Scones V £7.25  
 English Asparagus, Poached Hens Egg, Reggiano Parmesan Salad GF/V £8.00  
 Lentil & Tarka Dahl, Spinach, Flat Bread, Plant Based Yogurt DF/VE £7.75/£15.75  
 Dunkeld Scottish RSPCA 'A' Graded Smoked Salmon, Crème Fraiche, Pickled Cucumber, Granary Bread £8.75

### SANDWICHES

Fish Finger Bap, Tartare Sauce, Baby Gem, Seeded Split Tin £9.50  
 Steak Sandwich, Red Onion Marmalade, Onion Rings, Seeded Split Tin £13.50  
 Coastal Cheddar and Green Tomato Chutney, Seeded Split Tin £8.75  
 Pork Bap, Celeriac Slaw, Apple Sauce, Apricot and Sage Stuffing £10.50

### MAINS

Roast Hake, Chorizo & Bean Stew, Seasonal Greens £22.50  
 Tempura Vegetables, English Heirloom Tomatoes, Israeli Cous-Cous, Aubergine,  
 marinated Feta, Smoked Almonds, Chilli Dressing DF/N/V £16.25  
 Roast Chicken Breast, Cheesy Mash, Wild Garlic, Rainbow Chard, Truffle & Chicken Sauce GF £18.75  
 PT Burger - Beef Patty, Smokey Pepper Pulled Beef Brisket, Red Leicester, Gem Lettuce, Tomato Chutney,  
 burger Sauce, Brioche Bun, Seasonal Slaw, Skinny Fries £16.75  
 Beer Battered Catch of the Day & Fat Chips, Minty Mushy Peas, Tartare, Lemon DF £16.50  
 255g Char Grilled Dry-Aged Rib Eye Steak, Spinach & Wild 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 £3.75	Rosemary & Sea Salt Skinny Fries DF/GF/VE £4.00
Seasonal Greens V £3.75	Beer Battered Onion Rings V £4.00
Fat Chips DF/GF/V £4.00	Parmesan & Truffle Fries GF/V £4.95

### 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

FORCED RHUBARB & STRAWBERRY MERINGUE GF/V £7.25

Rhubarb, Strawberries, Meringue, Vanilla Ice Cream, Whipped Cream

BAKEWELL TART V £6.75

Crème Fraiche Sorbet, Raspberries

BANOFFEE CRÈME BRULEE GF £6.75

Peanut Cookies

CHOCOLATE TART £7.25

Miso Caramel, Sea Salt, Clotted Ice Cream

JELLY & ICE CREAM DF/N/VE £6.75

Elderflower Jelly, Nut Crumble, Vanilla Ice Cream, Berries

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, Almond Crumb 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 £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 Bassett 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