

## LUNCH

### NIBBLES

- Pear Tree selection of Breads, Balsamic Oil, Butter V £4.25  
 Marinated Olives GF/V £3.95  
 Hummus & Almond Dukka, Crispbread Snaps N/V £3.95  
 Pork & Pickle Sausage Roll, Tomato Chutney £4.75  
 Chilli & Apricot Glazed Chicken Wings, Cucumber & Lime Relish GF £5.25

### STARTERS or LARGER

- British Charcuterie Board, Balsamic Onions, Pickles, Chutney, Focaccia £9.00/£17.75  
 Roast Pepper & Tomato Soup, Rosemary Croutons, Bloomer Bread & Butter V £7.25  
 English Asparagus, Poached Hens Egg, Old Winchester Salad GF/V £8.50  
 Lentil & Tarka Dahl, Spinach, Flat Bread, Onion Bhaji, Mint & Cucumber Yogurt DF/VE £7.75/ £15.75  
 Dunkeld Scottish RSPCA 'A' Graded Smoked Salmon, Crème Fraiche, Pickled Cucumber, Granary Bread £9.00

### SANDWICHES

- Fish Finger Bap, Tartare Sauce, Baby Gem £9.50  
 Bacon, Lettuce & Tomato, White Split Tin £9.95  
 Steak Sandwich, Red Onion Marmalade, Onion Rings, Seeded Split Tin £13.50  
 Coastal Cheddar and Tomato Chutney, Seeded Split Tin £8.75

### MAINS

- Char & Roast Vegetables with Tomatoes, Apricots, Giant Couscous, Baba Ghanoush, Feta, Smoked & Flaked Almonds, Chilli Dressing N/VE £16.50  
 Cornish Hake, Smokey Chorizo & White Bean Broth, Seasonal Greens £19.75  
 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  
 Chickpea & Sweet Potato Burger, Roast Red Pepper Sauce, Emmental Cheese, Brioche Bun, spiced Potato Wedges V £16.25  
 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 £26.00  
 Add Peppercorn or Blue Cheese Sauce GF £3.00

### A Bit on the SIDE

- Garden Salad, Mustard Dressing V/GF/DF £4.00  
 Seasonal Greens V £3.75  
 Fat Chips DF/GF/V £4.15

- Three Cheese Mac & Cheese £5.25  
 Rosemary & Sea Salt Skinny Fries DF/GF/VE £4.15  
 Winchester Old Lyburns & Truffle Fries GF/V £5.25

### 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, Vanilla Ice Cream

### STRAWBERRY MERINGUE GF/V £7.25

Strawberry Coulis, Strawberries, Meringue, Strawberry Ice Cream, Whipped Cream

### BANOFFEE CRÈME BRULÉE GF £6.75

Banana & Toffee Base, Peanut Cookies

### LEMON TART V £6.95

Crème Fraiche Sorbet, Blueberries

### CHOCOLATE TART £7.50

Salted Caramel Sauce, Sea Salt, Clotted Cream Ice Cream

### 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/N

Mango & Passionfruit Sorbet, Dried Mandarin Segments VE/DF/GF

## 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, Pear Jelly 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