



SUNDAY ROAST

12.00-2.15pm

NIBBLES or STARTERS

Pear Tree selection of Breads, Balsamic Oil, Butter V £3.95

House Marinated Olives GF/VE £3.75

Roast Pepper & Tomato Hummus, Crispbread Snaps N/V £3.75

Chilli & Apricot Glazed Chicken Wings, Cucumber & Lime Relish GF £5.25

British Charcuterie Board, Balsamic Onions, Pickles, Chutney, Focaccia £8.75/£17.00

Pea & Ham Soup, Bloomer Bread & Butter £7.25

Dunkeld Scottish RSPCA 'A' Graded Smoked Salmon, Crème Fraiche, Pickled Cucumber, Granary Bread £8.75

ROASTS & MAINS

Wiltshire Lamb - Slow Cooked Shoulder, Crisp Belly, Mint Verdi GF £19.75

Stokes Farm Angus & Hereford Sirloin of Beef, Cooked Rare, Yorkshire Pudding, Red Wine Gravy £19.95

Rolled Pork Belly Stuffed with Apricot & Sage, Bramley Apple Sauce £19.50

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

Pan Fried Hake with Chorizo, Beans & Greens £22.50

Lentil & Tarka Dahl, Spinach, Flat Bread, Plant Based Yogurt DF/VE £15.75

Roast Early Summer Vegetables, Heirloom Tomatoes, Cous-Cous, Aubergine, marinated Tomatoes & Feta, Smoked Almonds, Chilli Dressing DF/N/V £16.25

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

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!

PUDDS

STICKY TOFFEE PUDDING V £7.25

Sticky Toffee Sauce, Marshfield Vanilla Ice Cream

STRAWBERRY MERINGUE GF/V £7.25

Strawberries, Meringue, Vanilla Ice Cream, Whipped Cream

BANOFFEE CRÈME BRULÉE GF £6.75

Banana & Toffee Base, Peanut Cookies

BAKEWELL TART V £6.75

Crème Fraiche Sorbet, Raspberries

CHOCOLATE TART £7.25

Miso Caramel, Sea Salt, Clotted Cream, Berries

JELLY & ICE CREAM DF/N/VE £6.75

Apple & 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, Pear Jelly, 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

Lypiatt CM/GF/P

Mould ripened, Chevre-style, charcoaled and matured for at least 2 weeks. Hand rolled Cheese in fragrant herbs. 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 Barn reared eggs come from happy chickens at Southview, Corsham. Dry goods from Ashton Farms, Bowerhill