



SUNDAY ROAST

12.00-2.15 pm

NIBBLES or STARTERS

Pear Tree selection of Breads, Balsamic Oil, Butter V £4.25

Marinated Olives GF/V £3.95

Roast Heritage Carrot Hummus & Almond Dukka, Crispbread Snaps N/V £3.95

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

Herby Lemon Breaded Cod Goujons, Tartare Sauce GF £5.75

British Charcuterie Board, Balsamic Onions, Pickles, Chutney, Focaccia £9.00/£17.75

Roast Pepper & Tomato Soup, Rosemary Croutons, Bloomer Bread & Butter V £7.25

Lentil & Tarka Dahl, Spinach, Flat Bread, Onion Bhaji, Mint & Cucumber Yogurt DF/VE £7.75

ROASTS, MAINS & SALADS

Wiltshire Leg of Lamb & Lamb Belly, Mint Verdi GF £19.75

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

Crisp Pork Belly, Apricot & Sage Stuffing, Bramley Apple Sauce £19.50

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

Hand Picked Brixham Dressed Crab Salad, Lemon & Dill Crème Fraiche, Buttery Jersey Royals £24.00

Char & Roast Vegetables with Marinated Tomatoes, Apricots, Giant Couscous, Baba Ghanoush, feta Cheese, Smoked & Flaked Almonds, Chilli Dressing N/V £16.50

Lentil & Tarka Dahl, Spinach, Flat Bread, Onion Bhaji, Cucumber & Mint Yogurt DF/VE £15.75

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

Rosemary & Sea Salt Skinny Fries DF/GF/VE £4.15

Winchester Old Lyburns & Truffle Fries GF/V £5.25

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

PUDS

STICKY TOFFEE PUDDING V £7.25

Sticky Toffee Sauce, Vanilla Ice Cream

STRAWBERRY MERINGUE GF/V £7.25

Strawberries Coulis, Strawberries, Meringue, Vanilla Ice Cream, Whipped Cream

SUMMER FRUIT TRIFLE £6.95

Whipped Cream, Chocolate Shards

LEMON & RASPBERRY STEAMED SPONGE £6.95

Proper Custard

PEANUT & CHOCOLATE PARFAIT £7.25

Peanut cookie crumb, Salted Caramel GF/N

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

Mango & Passionfruit Sorbet, Crispy Mandarin Segments VE/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, 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 Barn reared eggs come from happy chickens at Southview, Corsham. Dry goods from Ashton Farms, Bowerhill