

DINNER

NIBBLES

- 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
 Herby Lemon Breaded Fish Goujons, Tartare Sauce GF £5.95
 Pork & Pickle Sausage Roll, Tomato Chutney £4.95
 Chilli & Apricot Glazed Chicken Wings, Cucumber & Lime Relish GF £5.25

STARTERS or LARGER

- British Charcuterie Board, Balsamic Onions, Pickles, Chutney, Focaccia £9.50/£18.75
 Roast Pepper & Tomato Soup, Rosemary Croutons, Bloomer Bread & Butter V £7.25
 King Prawn, Pork & Pepper Skewers, Sesame Thai Style Dressing, Fragrant Rice £9.75
 Lentil & Tarka Dahl, Spinach, Flat Bread, Onion Bhaji, Mint & Cucumber Yogurt DF/VE £8.50/ £16.25
 Dunkeld Scottish RSPCA 'A' Graded Smoked Salmon, Crème Fraiche, Pickled Cucumber, Granary Bread £9.50

MAINS

- Charred & Roast Vegetables, Marinated Tomatoes, Apricots, Roast Peppers, Giant Couscous, baba Ghanoush, Feta, Smoked & Flaked Almonds, Chilli Dressing N/V £16.75
 Pan Fried Cornish Hake, Smokey Chorizo & White Bean Broth, Seasonal Greens £20.50
 Chicken Supreme Fricassee, New Season Potatoes, Sugar Snaps, Sundried Tomato Pesto, Basil Leaves GF £19.75
 PT Burger - Beef Patty, Smokey Pepper Pulled Beef Brisket, Red Leicester, Gem Lettuce, Red Onion Marmalade, burger Sauce, Brioche Bun, Seasonal Slaw, Skinny Fries £16.75
 Hand Picked Brixham Dressed Crab & Avocado Salad, Buttery Cornish New Potatoes GF £24.00
 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 £2.75

A Bit on the SIDE

- Garden Salad, Mustard Dressing V/GF/DF £4.00
 Seasonal Greens V £3.75
 Fat Chips DF/GF/V £4.25
 Three Cheese Mac & Cheese £5.25
 Ceaser Salad £4.75 add Chicken £5.95
 Rosemary & Sea Salt Skinny Fries DF/GF/VE £4.25
 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.

PUDDS

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 Shards, Strawberry Sauce V

Pear Sorbet, Almond Crumb V

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.