Pear Tree Inn
FARMHOUSE KITCHEN

DINNER

NIBBLES
Freshly Made Rosemary & Confit Garlic Focaccia, Balsamic Oil DF/V/VE £5.25
Moroccan Lentil Dip with Creamy Feta, Apricot & Dates, Fragrant Spiced Dressing, Focaccia Crisps V£5
Whole Nocellara Olives DF/GF/ V/VE£4
Red Onion Marmalade & Pork Sausage Rolls £4.25

STARTERS
Duck Liver Parfait, Pear Chutney, Sour Dough Toast £8.75
Leek & Potato Soup, Granary Bloomer, Netherend Farm Butter V £8.75
Herby & Lemony Fish Goujons, Curry Mayonnaise £9
Sticky Lemon & Pepper Chicken Wings, Toasted Sesame Seeds DF £8.5
Stornoway Black Pudding Hash, Poached Southview Egg, Crispy Shallots £9

PEARING BOARD, for 2 To Share or 1 as a Main £23.5
A Selection of Honey & Mustard Ham Arancini, Chicken Wings, Moroccan lentil Dip,
herby & Lemony Fish Goujons, Rosemary & Roast Garlic Focaccia, Dips.

MAINS
Garlic & Herb Lamb Rump Anchovy & Rosemary Potatoes, Roast Vegetables, Lamb Sauce, Mint Jelly £30
Whole Cornish Sole, Caper Beurre Noisette, Seasonal Greens, Potato Rosti £28
Gnocchi with Chestnuts, Brussel Sprouts, Calvo Nero, Lemon & Almond Pesto V/VE/GF/DF/N £20
Slow Roast Beef Brisket, Charred Hispi Cabbage, Bone Marrow Mash, Brisket Sauce £29
Katsu Sweet Potato Curry, Sesame Seeds, Coconut & Lime Jasmine Rice, Pickled Pears DF/GF/V/VE £19.95
Ale Battered Catch of the Day & Fat Chips, Minty Mushy Peas, Tartare, Lemon DF Large £19.95, Small £16.6
PT Burger - The Baconator – Walter Rose Beef Patty, Bacon Jam, Gooey Cheese, Burger Sauce, Gem Lettuce, Pickled cucumber, Brioche Bun, Skinny Fries topped with Bacon Mayonnaise & Crispy Onions £19.95
Pan Fried Stokes Farm Dry-Aged Rib-Eye Steak, Slow Roast Tomatoes, Garlic Butter Spinach, Fat Chips GF£34
Peppercorn or Blue Cheese Sauce GF£3.5

A Bit on the SIDE
Garden Salad - Pickled Cue & Radish, Slow Roast Cherry Tomatoes, Honey & Mustard Dressing V/GF/DF £5.5
Baby Gem Lettuce, Focaccia Croutons, Old Lyburns, Caesar Dressing £5.5
Roasted Roots Vegetables GF/VE £5.5
Three Cheese Mac & Cheese, Nigella Crumb Topping V£7
Fat Chips or Rosemary & Sea Salt Skinny Fries GF/V/DF £5.8
Winchester Old Lyburns & Truffled Mayonnaise Fries GF/V £6.5

ALLERGEN INFO
Dairy free DF, Gluten free GF, Contains Nuts N, Vegetarian friendly V, Vegan Friendly VE
Cow's Milk CM, Goats Milk GM, Pasteurised P, Unpasteurised UP
Please ask a member of our Perfect Team for gluten friendly options.
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 & Some Meat may contain small bones, please take care. Some of our game dishes may contain shot

PUDS

Dark Chocolate & Peppermint Mousse Tart V/GF £9

Sticky Toffee Pudding, Sticky Toffee Sauce, Vanilla Ice Cream V £8.95

Panettone & Clementine Tiramisu V £8.75

Warm Bakewell Pudding, Vanilla Ice-Cream £8.75

ICE CREAMs & HOMEMADE SORBETs with HONEYCOMB GF/V

2 Scoops £6.25, 3 Scoops £9

Vanilla / Salted Caramel /Blackcurrant Ripple / Mint Choc Chip / Honeycomb

Pear Sorbet VE / Strawberry Sorbet VE

PUDDING TIPPLES	75ML	Bottle
Moscato D'Asti, *Italy*	£9.00	£42.00
Sauternes, La Fleur d'Or, *France*	£9.10	£43.00
Recioto Valpolicella DOC, Bertani, *Italy*	£12.90	£62.00

BRITISH CHEESES

Choose 3 for £11, 4 for £15.5

Crackers, Celery, Our Pear Chutney N

Bath Soft Cheese CM/GF/P

Made to the original 18th century recipe, the Bath Soft Cheese is an award-winning soft cheese made by hand. Kelston, Bath.

Bath Blue CM/GF/P/V

A classic blue veined cheese, ripened for eight to ten weeks to give a creamy tangy flavour

Rutland Red CM/GF/P

Made using a traditional recipe, Rutland Red is buttered, cloth-bound and matured for six months to produce a flaky, open texture cheese with a slightly sweet, caramelised flavour and rich golden orange colour. Award winning cheese winning 3 golds at the Global Cheese Awards and 4 golds and the Tesco Red Leicester Trophy at the International Cheese awards, Long Clawson, Leicestershire.

Coastal Cheddar CM/GF/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 recached its optimum maturity. Litton Cheney, Dorset.

We purchase ingredients seasonally whenever possible. Our menus change regularly to make the most of the fresh crop and local specialties. Our butchers are Walter Rose, Devizes, Downland Produce, Bowerhill, Buxton Butchers, Bristol. Our fish comes from British waters, supplied through Kingfisher of Brixham. Their ethos on freshness is 'local sourcing means fresher fish.' We only buy day boat fish. Lovejoys provide us with local vegetables from Bromham. Our barn eggs come from happy chickens at Southview, Corsham.
All our cakes and biscuits are baked on the premises; gluten free alternatives are available on request. Jams and chutneys are freshly prepared in our kitchens.