

LUNCH & DINNER

NIBBLES while you wait!

Rustic breads, garden infused oil, home smoked salt V GFB	£4.75
Buffalo chicken wings, blue cheese dip GF	£4.95
Olives, bay, sun blushed tomatoes, lemon GF/DF/VE	£3.25
Herby nutty hummus, baby carrots GF/VE	£3.95

STARTERS & SMALL PLATES

Creamy sweetcorn soup, toasted kernels, proper bread GFO V	£6.00
Chicken Caesar salad, anchovies, bacon lardons, Old Lyburns shavings, Ceaser dressing	£7.50/14.75
Lemon, thyme & garlic Cornish sardines, proper bread	£7.00
Buffalo mozzarella, English proscuttio, & peach salad, fresh mint & balsamic GF	£7.95
Peering board, ideal for 2 to share or 1 as a main	£15.95
A selection of – Chorizo bravas, couscous Taboleuh, lemon & herb fish goujons, buffalo chicken wings, dipping pots & chutneys, homemade breads	

MAINS

Lamb 3 ways – Lamb cutlet, shoulder & sausage, honey yogurt, roast vegetables, minty potatoes	£18.75
Roast gurnard, bouillabaisse sauce, autumn greens, sauté potatoes	£17.50
Buttered hake, king prawns, creamy saffron sauce, greens, new potatoes GF	£18.00
Big mushrooms, puy lentils, buttermilk dressing, roast autumn vegetables V GF	£12.95
Gammon steak, sauté potatoes, roast autumn vegetables, redcurrant sauce GF	£15.25
Parsley chimichurri butterfly chicken breast, crab apple-dipping sauce, shaved squash, toasted almonds GF	£16.00
Roast red pepper filled with couscous Taboleuh, mixed garden leaves VE	£12.95

CLASSICS

300g 28-day char grilled dry-aged steaks, roast shallot, wild mushrooms, and balsamic cherry tomatoes, fat chips	
Rib eye £23.00 Sirloin £24.00 Peppercorn or Blue cheese sauce GF £3.50	
“Gem” beer battered fish & fat chips, minty mushy peas, tartare, lemon	£14.75
Pear Tree beef burger, gooey cheese, pickled cucumber, rosemary & sea salt skinny chips	£14.50

Garden Sides £3.95

Balsamic roast onion salad GF
Fat Chips GF
Orange & thyme heritage carrots GF
Couscous Taboleuh
Macaroni Cheese
Rosemary & sea salt skinny chips GF

We have stated which dishes are gluten free, but others can be adapted to suit so please ask for advice.

Some of our dishes contain nuts and nut oils which may not be listed on the menu. Some of our game dishes may contain shot
GF - Gluten Free, GFO - Gluten Free option, V- Vegetarian, P-Pasteurised, UP – Unpasteurised, DFO – Dairy Free option

Please advise your server of any allergies.

PUDS

CHOCOLATE & ROCK SALTED CARAMEL TART Honeycomb, Clotted Cream	£7.50
NEW YORK CHEESECAKE GF Blueberry Compote	£6.95
APPLE PIE Proper Custard	£6.95
POACHED PEAR Ginger steamed sponge, pear & cinnamon ice cream	£6.95
STICKY TOFFEE PUDDING Sticky Toffee Sauce, Vanilla Ice Cream	£6.95
TRIO OF PUDS TO SHARE Chocolate & Rock Salted Caramel Tart, Poached Pear, Sticky Toffee Pudding	£15.95
HOMEMADE ICE CREAMS & SORBET Vanilla ice cream, Espresso & Chocolate Shard GF Chocolate Brownie ice cream, Salted Caramel Sauce Strawberry Ripple ice cream, Meringue, Shortbread Crumb Neapolitan ice cream, Mixed Berry Compote, White Chocolate Sauce Raspberry Sorbet GF DF VE Pear Sorbet, Maple Almonds GF DF VE	£6.95
PUDDING WINE Recioto Valpolicella DOC, Bertani 2014, 75ml The Noble Wrinkled Riesling, d'Arenberg 2016, 75ml Muscat de Saint Jean de Minervois, Domaine de Barrou, 75ml Late Harvest, Tokaji Katinka, 75ml	£8.30 £5.25 £5.05 £7.70
WEST COUNTRY CHEESES Choose 3 for £8.50 or 5 for £10.95 All cheeses are served homemade crackers, celery, dates and chutney Cornish Kern Hard, flaky middle, buttery with caramel notes, Gold Medal in 2017 cheese awards, Truro P Dorset Blue Vinny Slightly crumbly, soft taste, Dorset P/V Finn Triple-cream cheese, delectable, smooth, Herefordshire P Cotswold Blue Veined Brie Rich, creamy, goes great with pear, Gloucestershire V Godminster Organic Cheddar Rich depth, creamy and smooth, Somerset P/V	

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 & butchers. Pork comes from David at Downland Farm Produce where he rears animals in a natural environment. The pigs live happily in natural surroundings all year round. Our other butchers are Walter Rose; Devizes. Our fish comes from British waters, supplied 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, Semington. Cheeses come from the surrounding area. All our cakes and biscuits are baked on the premises; gluten free alternatives are available on request. Jams, chutneys, and sauces are made freshly in our kitchens. We churn our own ice cream using West Country milk & cream.