

LUNCH & DINNER

NIBBLES while you wait!

Dipping veggie's, beetroot hummus & dukka GF/VE/N	£3.50
Rustic breads, garden infused rapeseed oil, home smoked salt DFO/GFO/V/VEO	£4.25
Sticky buffalo chicken wings, blue cheese dip GF	£3.75
Olives, bay, sun blushed tomatoes, lemon DF/GF/V/VE	£3.25
BBQ Pork ribs DF/GF	£4.50

STARTERS & SMALL PLATES

Green pea & mint soup, bloomer bread GFO/VEO	£6.00
Chicken, roast peppers & slow roast tomato terrine, piccalilli, toasted almonds	£7.25
Loch Duart home cured salmon, apple cider vinaigrette DF/GF	£8.00
Peering board, ideal for 2 to share or 1 as a main-	£16.00
A selection of Sticky pork BBQ ribs, lemon & herb fish goujons, chicken terrine, dipping veggie's, homemade crackers, dipping pots & garden salad	

MAINS

Wiltshire lamb 3 ways- Lamb cutlet-cooked pink, Belly of lamb croquette, lamb kofta balls, heritage root vegetables, fruity chickpea & lightly spiced couscous, cumin coriander tomato sauce, mint & cucumber yogurt GFO	£21.95
Pan fried Stone Bass fillet, quinoa & rice pilau, dill cashew, slow roast tomatoes, Bromham greens GF/DFO	£18.75
Sesame teriyaki & tamarind aubergine, beetroot & carrot coleslaw, smashed bean & lime dip DF/N/V/VE	£14.25
"Gem" Beer Battered fish & fat chips, minty mushy peas, tartare, lemon DFO/GFO	£15.00
Twice cooked chicken, poached & charred leeks, fondant potato, wild mushroom & sage sauce DFO/GFO	£16.75
Heritage tomato & roast vegetable risotto, Basil pesto DF/GF/N/V/VE	£14.25
Haddock & king prawn gratin, Wye Valley green beans, crushed new potato cake	£16.75
Pear Tree burger & pulled beef brisket, Dorset Red, gem lettuce, burger sauce,	£15.00
Brioche bun, gravy, skinny fries DFO/GFO	
300g 28-day char grilled dry-aged steaks, roast shallot, wild mushrooms, balsamic cherry tomatoes, fat chips DFO/GFO	
Rib eye £24.00, Sirloin £24.50 Peppercorn or Blue cheese sauce £3.25	

A bit on the SIDE

Fat Chips DF/GF/V/VE £4.00	Garden Salad, Honey & Mustard Dressing DF/V/VE £3.00
Macaroni Cheese V £4.75	Rosemary & Sea Salt Skinny Fries DF/GF/V/VE £4.00
Bromham Greens DFO/V £3.00	Roast Heritage Root Vegetables DF/GF/V/VE £3.00

We have stated which of our dishes are Gluten Free-GF, or Dairy Free-DF, or Contain Nuts-N, or Vegan-VE, or Vegetarian-V.

Other dishes can be adapted to suit your own needs so please ask for advice.

DFO-Dairy free option available on request.

GFO-Gluten free option available on request.

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V-Vegetarian.



**Scan the code for our Palate Tickling
 drinks list, Quaffing & Gin menus!**

PUDS

RASPBERRY & ALMOND TART N/V/VE Cashew & Coconut Ice Cream	£6.75
STICKY TOFFEE Pudding V Sticky Toffee Sauce, Vanilla Ice Cream	£6.75
POACHED PEAR & AUTUMN FRUIT PAVLOVA GF/V Chantilly Cream	£6.50
ROCK SALTED CARAMEL & CHOCOLATE TART V Honeycomb, Clotted Cream	£7.50
WHITE CHOCOLATE CHOC ICE GFO/V/N Peach Puree, Poached Peach, Almond Tuille	£7.50
HOMEMADE ICE CREAMS & SORBET Vanilla Ice Cream, Espresso & Chocolate Shard GF/V Chocolate Brownie Ice Cream, Fudge Sauce, Nut Brittle N/V Cookie Dough & Cookie Crumb Ice Cream N/V Pear Sorbet, Almond Tuile DF/GFO/V/VE	£6.75
PUDDING WINE	
Recioto Valpolicella DOC, Bertani 2014, 75ml	£8.30
The Noble Wrinkled Riesling, d'Arenberg 2016, 75ml	£5.25
Muscat de Saint Jean de Minervois, Domaine de Barrou, 75ml	£5.05
Late Harvest, Tokaji Katinka, 75ml	£7.70
WEST COUNTRY CHEESES Choose 3 for £9.00 or 5 for £11.00 All cheeses are served with homemade crackers, celery, dates and sweet tomato chutney GFO/N	
Wyfe of Bath CM/GF/P/V An organic, hand-made, single-herd, Gouda-style English cheese that is sweet and rich. Kelston, Bath.	
Baronet CM/GF/P/V Soft Pasteurised Jersey cow's milk cheese, rich, creamy, buttery and smooth. Neston, Wiltshire	
Bath Blue CM/GF/P Full flavoured sweet creamy cheese of distinctive character has been internationally recognised by the many awards it has won. World Cheese Awards Champion Cheese in 2010 and Best Blue and English Cheese in 2007. Kelston, Bath.	
Lypiatt CM/P/V Mould ripened, Chevre-style, charcoaled and matured for at least 2 weeks, Neston, Wiltshire	
Kelston Park Brie CM/P Made using organic cow's milk from their own herd of Friesians. White mould ripened, greater depth ensures that it retains more fruity and citrus flavours. Kelston, Bath.	

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CM-Cow's Milk, GM-Goats Milk, P-Pasteurised, UP-Unpasteurised

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 Chris 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, 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 Cheeses come from the surrounding area.