



SNUG SNACKS

12pm-2.30pm

Pear Tree beef burger, gooey cheese, pickled cucumber, rosemary & sea salt skinny chips £14.50

“Gem” beer battered fish & fat chips, minty mushy peas, tartare, lemon £14.75

Pearing board, ideal for 2 to share or 1 as a main £15.95

A selection of – BBQ belly pork, couscous Taboleuh, chicken & chorizo pie, buffalo chicken wings, dipping pots & chutneys, homemade breads

Creamy sweetcorn soup, dollop of tomato chutney, proper bread GF V £6.00

Our Rustic breads, garden infused oil, home smoked salt V £4.75

Olives, bay, chilli, lemon VE £3.25

SANDWICHES

On white or granary bloomer bread, gluten free bread available on request

Roast chicken Caesar, anchovies, bacon lardons, Old Lyburns shavings, Ceaser dressing £7.95

Barbers mature cheddar & tomato chutney, salad £7.75

Smoked bacon, lettuce & tomato, salad £8.25

Fish finger, chunky tartare sauce, gem lettuce, salad £8.50

Garden Sides £3.95

Balsamic roast onion salad GF

Fat Chips GF

Orange & thyme roast 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
WHITE CHOCOLATE MOUSSE GFO Basil Infused & Dried Strawberries, Maple Granola Crunch	£6.95
STICKY TOFFEE PUDDING Sticky Toffee Sauce, Vanilla Ice Cream	£6.95
TRIO OF PUDS TO SHARE Chocolate & Rock Salted Caramel Tart, White Chocolate Mousse, 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, Pineapple & Lime Salsa GF DF VE Pear Sorbet, Maple Almonds GF DF VE	£6.95
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 £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.