



Pear
TREE INN
FARMHOUSE KITCHEN

NIBBLES while you wait!

- Rustic breads, garden infused oil, home smoked salt V £4.75
Buffalo chicken wings, blue cheese dip £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
Buffalo mozzarella, English proscuttio, & nectarine salad, fresh mint & balsamic GF £7.95

THE MAINS

- Angus & Hereford sirloin of beef, cooked rare, Yorkshire pudding £17.95
Happy 'Somerset' lemon & thyme chicken, pigs in blankets £16.25
Slow roast 'Downland farm' pork belly, apricot & sage stuffing, applesauce, cracklin' £16.75
Big mushrooms, puy lentils, buttermilk dressing, roast summer vegetables V GF £12.95
Wiltshire lamb shoulder, cranberry & rosemary gravy, mint Verdi GF £17.25
Roast red pepper filled with couscous Tableuh, mixed leaves VE £12.95
Roast Gurnard, almond & lemon butter, new potatoes GF £17.75

ON THE TABLE

Seasonal Bromham vegetables to share

Please tell us if you have any food allergies or intolerances or if you require further information on ingredients used in our dishes.

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, GFB Gluten Free Bread option, V - Vegetarian, P - Pasteurised, UP – Unpasteurised

Please advise us of any allergies.

PUDS

CHOCOLATE & ROCK SALTED CARAMEL TART £7.50
Honeycomb, Clotted Cream

NEW YORK CHEESECAKE GF £6.95
Blueberry Compote

APPLE & CINNAMON CRUMBLE £6.95
Proper Custard

POACHED PEAR £6.95
Ginger steamed sponge, pear & cinnamon ice cream

STICKY TOFFEE PUDDING £6.95
Sticky Toffee Sauce, Vanilla Ice Cream

HOMEMADE ICE CREAMS & SORBET £6.95
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 GF
Raspberry Sorbet, Pineapple Salsa GF DF VE
Pear Sorbet, Maple Almonds GF DF VE

TRIO OF PUDS TO SHARE £15.95
Chocolate & Rock Salted Caramel Tart, Poached Pear, Sticky Toffee Pudding

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

Cotswold Blue Veined Brie
Rich, creamy, goes great with pear, Gloucestershire V

Godminster Organic Cheddar
Rich depth, creamy and smooth, Somerset P/V

Finn
Triple-cream cheese, delectable, smooth, Herefordshire P

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. Dewi of Marlborough Mushrooms a specialist in shitake & oyster mushrooms all grown organically in Wiltshire. 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.