

THE
PEAR TREE
CONTEMPORARY
VILLAGE INN

COMPLETELY CANDLELIT

Welcome of home made bread and whipped butter

STARTERS

French Onion Soup, Gruyere Crouton.

Whipped Goats Cheese, Sweet & Sour Beets, Lavender Meringue, Black Walnut. GF.

Loch Fynne Salmon, Avocado, Cucumber, Lemon Dill. GF.

Pear Tree King Prawns, Lemon Garlic, White Wine Butter.

MAIN COURSE

Roast Porchetta, Herb Roast Potatoes, Roasted Kale. GF.

Roast Sirloin of Hereford Beef

Line Caught Wild Sea Bass, White Bean & Chorizo Cassoulet. GF.

Porcini & Wild Mushroom Risotto, Sage Oil. Parmesan. V. GF.

PIZZA SPECIAL. White Base, Goats Cheese, Mozzarella, Walnuts, Caramelised Red Onion, Cherry Tomatoes, Rocket. V.

DESSERTS

Sticky Toffee Pudding, Toasted Marshmallow, Caramel, Malt Ice-Cream.

Tiramisu, Sponge Fingers, Dipped in Liquor Soaked Coffee, Layered with Sweetened Mascarpone Cream.

Plum & Rosemary Pavlova, Plum Compote, Red Onion Sorrel.

Tea or Coffee to Finish.

4 Courses £45pp
+10% Service Charge

We welcome you to enjoy the evening.

All our dishes are cooked to order, please allow 2.5 hours for the entire evening.