

THE PEAR TREE

CONTEMPORARY
VILLAGE INN

TO NIBBLE

GARLIC AND OREGANO FOCACCIA. 6.5 V. PIZZETTE MARINARA 6.5. V PUGLIAN OLIVES. 3.5
RED ONION MARMALADE AND MOZZARELLA FOCCACCIA 7.50

STARTERS.

Heirloom Beetroot, Goats Cheese, Lavender Meringue, Black Walnut. 8.95
Smoked Mackerel, Soy Beans, Lovage, Caramelised Shallots, Horseradish Sauce. 9.95
Glazed Ox Tongue, Samp & Beans, Celeriac, Spinach. 11.95
Duck Liver Parfait, Cherry Jam, Orange, Ginger Bread, Hazelnuts. 9.95
Pear Tree King Prawns, Lemon Garlic, White Wine Butter. 13.95 GF

MAIN COURSE.

Jerusalem Artichoke Risotto, Crispy Skin, Truffle, Wild Mushrooms. V 16.95
Pear Tree Lasagne. 16.95
Chicken Wellington, Warm Piccalilli, Potato Puree, Sprouting Broccoli. 18.95 GF
Loin of Venison, Roast Squash, Parmesan, Polenta, Truffle. 26.95 GFA
Fillet of Hereford Beef, Salt Baked Celeriac, Spinach, Triple Cooked Chips, Marrowbone Jus. 35.95 GF
Fish of the day, Please Ask, Market Price.

PLEASE ALLOW 30/40 MINS DURING BUSY PERIODS IF PROCEEDING STRAIGHT TO MAIN COURSE

WOOD FIRED PIZZA.

GLUTEN FREE PIZZAS AVAILABLE.

BUFFALA. Tomato, Buffalo Mozzarella, Cherry Tomatoes. Add Parma Ham +4. V 14.95
PANCETTA. Mozzarella, Parmesan Velouté, Crispy Pancetta, Poached Egg, Black Pepper. 15.95
VEGETARIAN. Tomato base, Mozzarella, Red Onions, Grilled Courgettes, Roasted Red Peppers, Grilled Aubergine V 13.95
THE VEGAN PIZZA. Tomato, Cherry Tomatoes, Caramelised Red Onion, Maple Roasted Butternut, Feta, Wild Rocket. VG, V 13.95
NDUJA. Tomato, Mozzarella, Onions, Peppers & Spicy Nduja Sausage. 15.95
BUTTERNUT. Roasted Butternut & Mozzarella Base, Caramelised Red Onion, Cherry Tomatoes, Rocket, Pumpkin Seeds. V 15.95
FIORENTINA. Mozzarella, Spinach In Chilli & Garlic, Dolce Latte, Parmesan, Poached Egg. V 15.95
POLLO. Tomato, Mozzarella, Spinach, Chicken, Pancetta, Pesto & Parmesan. 15.95

SIDES. 4.50

Triple Cooked Chips GF
Skinny Fries. GF
Rocket & Parmesan Salad GF
Glazed Baby Roots
Pomme Puree
Crispy Kale

DESSERTS.

Toffee Pudding, Malt Ice-Cream, Caramel, Marshmallow 8.95 V
Chocolate Orange Brioche, Yogurt Sorbet 8.95 GF
The Pear. White Chocolate Mousse, Honey Poached Pear, Pear Sorbet. 10.95 GF
Poached Fig & Rosemary Pavlova, Spiced Pumpkin Sorbet 8.95 VGF
Seasonal Cheese Board 10.95 V,

Fonseca 2004 Vintage GUIMARAEANS. 8.50

Corney & Barrow 20yr Tawny 8.50

Sauternes Dessert Wine 8.50

A discretionary 10% service will be added to final bill. All gratuities are gratefully received and go directly to the staff.

We are allergen aware. Please make us aware of any allergens or food intolerances you may have as we do not list all of our ingredients on the menu. All of our food is prepared to order in a kitchen that uses nuts and other intolerances.

V-Vegetarian, VG-Vegan, GF-Gluten free, GA-Gluten adaptable.