

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 7.70

FESTIVE EVEVING MENU

STARTERS

Goats Cheese, Quince, Tender Stem, Puffed Rice. V, VGA
Terrine of Pork and Chicken, Brussels, Truffle, Tomato Relish.
Wood Pigeon, Sweet and Sour Beets, Celeriac, Pear. GF
Loch Fynne Salmon, Orange and Black Treacle, Horseradish, Tarragon.
The Pear Tree King Prawns, Lemon, Garlic Butter & White Wine. +5

MAIN COURSE

Maple Roast Pumpkin Ravioli, Sage Butter, Pumkin Seed & Parmesan Pesto. V
Pear Tree Lasagne.
Gressingham Duck, Roast Turnip, Salsify, Chicory and Red Wine.
Pigs Cheek Pie, Pomme Puree, Roast Onion & Cider jus.
Hereford Beef Fillet, Celeriac, Spinach, Sauce Bordelaise, Triple Cooked Chips. +12
Fillet Line Caught Black Cod, Celeriac, Roast Cauliflower, Contornè du Mer.

WOOD FIRED PIZZA.

GLUTEN FREE PIZZAS AVAILABLE.

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

DESSERTS

Pistacchio Panna Cotta, Lemon Curd Ice Cream.
Tiramisu, Morello Cherries.
Sticky Toffee Pudding, Toffee Sauce, Caramelised banana, Buttermilk Ice Cream.
The Pear Tree White Chocolate Pear, Pear Confit, Pear Sorbet.
Apple and Cinnamon Tart, Almond ice cream Almond Praline.

SIDES. 4.5

Triple Cooked Chips.
Skinny Fries.
Rocket & Parmesan Salad.
Roasted Winter Vegetables.

2 courses 26.50 3 courses 32.50

2 courses with Pizza £22.50 3 courses with Pizza 28.50

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.*