

THE  
PEAR TREE  
CONTEMPORARY  
VILLAGE INN

SUNDAY MENU

\*Sunday menu Subject to change.

SUNDAY TIPPLES

Kir Royal, Champagne, Crème de Cassis Liquor. 11

Passion Fruit Martini. Passionfruit and pineapple puree shaken with vanilla vodka served with a shot of sparkling Prosecco. 9.5

Italicus Spritz! Italicus Aperitif, Prosecco Served over ice Garnished with and Olive and lemon. 9.5

Sea salt and Rosemary Focaccia, Whipped Butter. Dipping oils. (Serves 2) 6

STARTERS

Leek and Potato Soup, Almond Foam. V. GFA 7.95

Antipasto of Italian Cured Meats, Marinated Vegetables, Olives, Watercress. GFA.

Stornaway Mussels, Pancetta & Cider Cream, Garlic, Lemon, Rosemary. GFA.

Warm Beetroot and Goats Cheese Salad, Candied Walnuts, Lovage. V. GFA

MAIN COURSE.

Aged Hereford Sirloin Of Beef, Braised Red Cabbage, Roast Root Vegetables, Yorkshire Pudding.

Roast Loin of Pork, Cracking, Braised Red Cabbage, Roast Root Vegetables, Sausage Stuffing, Yorkshire Pudding.

Duo of Pork and Beef. 26.95

Pine Nut, Almond & Sun Blushed Tomato Nut Roast, Braised Red Cabbage, Roast Root Vegetables, Yorkshire Pudding. VGA

Wild Stone Bass, Baby Potatoes, Sautéed Spinach, Crab and Chive Veloute. GF.

All Roasts Served With Seasonal Vegetables & Cauliflower Cheese. All Main Courses GFA

ADDITIONAL SIDES

Cauliflower Cheese £4.5 (serves 2)

Seasonal Vegetables £4.5 (serves 2)

Yorkshire Pudding £1.5

DESSERTS. *Enjoy with a glass of Sauternes Dessert Wine 8.50*

Poached Pineapple, Strawberry Gel, Pear Sorbet. VG. GF

Dark Chocolate Mousse, Raspberry Gel, Italian Meringue, Raspberry Ice Cream. GF.

Liquor Soaked Tiramisu.

Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream.

CHILDRENS OPTIONS. 2 courses 15.95

Roast Beef/Pork Loin/Chicken/Tomato Pasta.

Ice Cream.

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream.

Please state Childs size when ordering.

2 courses 32

3 courses 38

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, GFA-Gluten Free Adaptable, VGA- Vegan Adaptable.