THE
PEAR TREE
CONTEMPORARY
VILLAGE INN

TO NIBBLE

Garlic and Rosemary Focaccia. +9
Pizzette Marinara. +9
Red Onion & Mozzarella Focaccia. +9

STARTERS.

Classic French Onion Soup, Gruyere and Thyme Croute.,VGA
Wild Mushroom and Porcini Arancino, Truffle and Mushroom veloutè, V
Smoked Makerel Pate, Orange, Thyme, Crostini.
Pear Tree King Prawns. GF, GF. +£7

MAIN COURSE.

Pan Fried Chicken Supreme, Sun Dried Tomatoes, Wild Mushrooms, Tarragon, Garlic and Rosemary Potatoes.
Fennel Sausage Orecchiette, Parmesan and Chilli.
Cavatelli Genovese, Pesto Rosso, toasted Pine nuts, Basil. (VG)
Fillet Of Hake, Green Lentil, Canellini, smoked Bacon Cassoulet.
Carved Sirloin of Hereford Beef, Roast Onion Jus, Triple Cooked Chips.
PIZZA SPINANATA CALABRESE. Tomato Base, Fior Di Latte, Spicy Spinata salami, Chilli Honey.
PIZZA VEGETARIAN. Tomato base, Fior Di Latte, Peppers, Onions, Sweetcorn, Olives V.
PIZZA VEGAN NO-DUJA. Vegan Nduja, Red Onion, Roasted Red Peppers, Vegan Feta VG, V.

SIDES. GF.

Skin on Fries. +5
Tripple Cooked Chips. +6
Seasonal Vegetables. +5
Rocket & Parmesan Salad. +5
Green Dip +1.50

DESSERTS.

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream.
Caramelised Plums, Amaretto, Almond Ice Cream.
Liquor soaked Tiramisu
Selection of Ice-Creams (on the evening)
3 Courses 49.99. 2 course 39.95 (lunch only)
+ denotes additional supplements

CHILDRENS OPTIONS

Kids Maggy Pizza, Pepperoni Pizza, Or Tomato Pasta. Followed by Ice cream or Sticky Toffee Pudding. 16.50

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.