

THE
PEAR TREE
CONTEMPORARY
VILLAGE INN

T O N I B B L E - Nibbles will come separate to starters as they come from our pizzeria.

Garlic and Rosemary Focaccia. 8.5.

Pizzette Marinara. 8.5.

Puglian Olives. 4.5.

Red Onion Marmelade And Mozzarella Focaccia. 8.5.

S T A R T E R S.

French Onion Soup, Toasted Focaccia. V. GFA. 8.5.

Sweet & Sour Beetroot, Whipped Goats Cheese, Clementine, Black Sesame Meringue. GF. V. 9.

Leek & Potato Soup, Toasted Almonds, Rosemary Focaccia. V. GFA. 8.5.

Vodka & Dill Cured Salmon, Avocado, Cucumber, Pickled Fennel, Horseradish Emulsion. GF. 11.5.

Brisket Croquette, Pomme Purée, Glazed Carrot, Roquefort Sauce. 9.5.

Pear Tree King Prawns, Lemon Garlic, White Wine Butter. GF. 16.

M A I N C O U R S E.

Hereford Fillet of Beef, Salt Baked Celeriac, Crispy Kale, Marrow Bone Jus. GF. 36.

Chicken Ballotine, Pistachio, Lemon, Thyme, Pomme Anna. GF. 23.

Gressingham Duck Breast, Creamed Leeks, Confit Potatoes, Crispy Leeks. GF. 27.

Chestnut Mushroom, Spinach & White Truffle Suet Pudding, Cauliflower, Sage. V. 19.

Pear Tree Lasagne. 19.

Poached Loin of Cod, Orange Braised Chicory, Cauliflower Purée. GF. 26. (Fresh fish subject to change)

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

S I D E S. 4.50

Triple Cooked Chips GF

Skin on Fries.GF

Confit Potatoes GF

Crispy Kale GF

Creamed Leeks GF

Glazed Roots. GF

Rocket & Parmesan Salad. GF

D E S S E R T S.

Enjoy With a glass of Sauternes Dessert Wine 8.50.

Black Forest Cake, Cherry Ice Cream. 9.

Whisky Chestnut & Pear Yule Log, Pear Sorbet. 10.

Steamed Christmas Pudding, Brandy Anglaise. 9.5.

Roasted Pineapple, Rum Soaked Almond Cake, Passionfruit Creamoux. GF. VG. 8.5.

Cheese Board- Cornish Yarg, Oxford Isis, Cashell Blue, Homemade Crackers, Fig Jam, Candied Walnuts. 14.95.

Enjoy With, Fonseca 2004 Vintage OR Corney & Barrow 20yr Tawny .8.50.

THE
PEAR TREE
CONTEMPORARY
VILLAGE INN

WOOD FIRED PIZZA

GLUTEN FREE PIZZAS AVAILABLE.

POLLO. Tomato base, Fior Di Latte, Chicken, Pancetta, Charred Sweetcorn, Mushroom 17.

NDUJA. Tomato base, Fior Di Latte, Ricotta, Spicy Nduja, Honey Chilli, Rocket 17.

PEPPERONI. Tomato base, Fior Di Latte, Pepperoni 16.

MORTADELLA. Fior Di Latte, Ricotta, Mortadella Ham, Pistachio, Charred Sweetcorn 16.

TRUFFLE. Fior Di Latte, Truffle, Parmesan, Italian Sausage 17.

ANCHOVY. Tomato Base, Fior Di Latte, Anchovy, Chilli . 16.

MAGHERITA. Tomato base, Fior Di Latte, Basil V. 14.

QUATTRO FORMAGGI. Gorgonzola, Ricotta, Parmesan, Fior di Latte, Chilli Honey V. 17.

VEGETARIAN. Tomato base, Fior Di Latte, Roasted Artichoke Hearts, Olives, Mushrooms, Charred Sweetcorn V.16

FIORENTINA. Fior Di Latte, Spinach in Chilli & Garlic, Dolce Latte, Parmesan, Poached Egg V.17

BUTTERNUT. Roasted Butternut Base, Fior Di Latte, Cherry Tomatoes, Caramelised Red Onion, Pumpkin Seeds, Rocket V, 17

THE VEGAN PIZZA. Pesto Base, Cherry Tomatoes, Red Onion, Vegan Feta, Basil, Pumpkin Seed, Rocket VG, V. 16

VEGAN NO-DUJA. Vegan Nduja, Caramelised Red Onion, Vegan Feta, Rocket VG, V. 17

SIDES. 4.50

Triple Cooked Chips GF

Skin on Fries.GF

Confit Potatoes GF

Crispy Kale GF

Creamed Leeks. GF

Glazed Roots. GF

Rocket & Parmesan Salad. GF

Green Dip. GF. 1.5

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.