THE

## PEARTREE

CONTEMPORARY
VILLAGE INN

## LUNCH PRIX FIXE MENU

Kindly Note The Whole Table Will Be Required To Order From Either One Of The Menus Exclusively.

## STARTERS

Leek \& Potato Soup, Rosemary Focaccia. V. GFA
Chicken Bucatini, Black Pepper, Parmesan.
Smoked Mackerel Paté, Horseradish Emulsion, Focaccia Toast.

MAIN COURSE
Sirloin of Hereford Beef, Salt Baked Celeriac, Crispy Kale, Marrow Bone Jus. GF Jerusalem Artichoke Risotto, Truffle. V.
Confit Leg of Gressingham Duck, Pomme Purée, Crispy Kale, Sweet Cherry Jus.
Poached Loin of Cod, Orange Braised Chicory, Cauliflower Purée
Magherita Pizza- Tomato Base, Fior Di Late, Basil. V. GFA.
Pepperoni Pizza- Tomato Base, Fior Di Late, Pepperoni. GFA

SIDES. 4.50
Tripple Cooked Chips/ Skinny Fries. GF.
Rocket \& Parmesan Salad. GF.
Seasonal Vegetables.

## DESSERTS

Sticky Toffee Pudding, Toffee Sauce, Marshmallow, Malt Ice Cream.
Whisky Chestnut \& Pear Yule Log, Pear Sorbet.
Black Forest Cake, Cherry Ice Cream.
SIDES 4.50
Tripple Cooked Chips
Skinny Fries
Rocket and Parmasan Salad
Crispy Kale
2 courses £24.50
3 courses £28.50
A discretionary $10 \%$ service will be added to final bill. All gratuities are gratefully received and go directly to the stafl.
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. on the menu. Ali of our food is prepared to order in a kitchen that uses nuts and other intolerae
$V$-Vegetarian, $V$-Vegan, $G F-G l u t e n ~ f r e e, ~ G A-G l u t e n ~ A d a p t a b l e, ~ V G A-V e g a n ~ A d a p t a b l e . ~$

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V-Vegetarian, VG-Vegan, GF-Gluten free, GA-Gluten Adaptable, VGA-Vegan Adaptable.

