

THE
PEAR TREE
CONTEMPORARY
VILLAGE INN

SUNDAY MENU

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

STARTERS

French Onion Soup, Fresh Focaccia. V. GFA.

Chicken Liver & Pancetta Parfait, Red Current Jam Focaccia Toast.

Stowaway Mussels, Cider & Pancetta Cream. GFA.

Leek & Potato Soup, Rosmary Focaccia. V. GFA.

Pear Tree King Prawns, Lemon, Garlic, White Wine Butter. GF. +£7

MAIN COURSE.

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

Carved Norfolk Bronze , Braised Red Cabbage, Roast Root Vegetables, Sausage Stuffing, Yorkshire Pudding.

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

Duo of Pork and Beef +£4

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

Fish of The Day.

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

'During busy periods, please allow 30-40 minutes if proceeding straight to a main course'

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

Dark Chocolate Mousse, Italian Meringue, Strawberry Gel, Vanilla Ice Cream.

Sticky Toffee Pudding, Toffee Sauce, Malt Ice Cream. V

Roasted Pineapple, Rum Soaked Almond Cake, Passionfruit Creameaux. GF.V. VGA.

Cheese Board- Cornish Yarg, Oxford Isis, Cashell Blue, Homemade Crackers, Fig Jam, Candied Walnuts. +£4

CHILDRENS OPTIONS

Roast Beef/Pork Loin/Turkey.

Ice Cream.

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream.

2 Courses £32

3 Courses £36

Children's 2 Course £18- Please state Childs size when ordering.

*+ Denotes Any Additional Supplement.

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.