THE PEAR TREE

SUNDAY MENU

STARTERS

Chicken liver Parfait, Red Onion Jam, Toasted Focaccia. Gfa

Buffalo Mozzarella, Red Tomato Pesto, Basil & jalapeno gazpacho and Roasted Cherry Tomatoes .V.Gf

Spiced Parsnip and Apple Soup, Maple Creme Fraiche, Focaccia. Vg. Gfa

Borlotti and Nduja Crostini, Buratta and Rocket. Gfa.

MAINS

Roast Sirloin of Beef.

Roast Pork Shoulder, Sage and Onion, Sausage Stuffing.

Roast Chicken Supremé, Sage and Onion, Sausage Stuffing.

Duo of Pork and Beef, Sage and Onion, Sausage Stuffing. +5

Sun Blushed Tomato and Pine Nut Roast. VGA

Fish of the Day.

Our Roasts are Served with Roast Potatoes, Red Cabbage, Yorkshire Pudding, Seasonal Veg & Cauliflower cheese. All Main Courses are Gluten free adaptable.

Additional Sides: Cauliflower Cheese, Roast Potatoes, Seasonal veg. £5 Serves 2

DESSERTS

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice cream. GF.

Liquor Soaked Tiramisu.

Caramelised Fig Panna Cotta, Burnt Orange and Sultana Chutney. Gf. Vg.

White Chocolate Mousse, Amarena Jelly, Limoncello Puree. Gf.

Selection of Sorbets: Mandarin, Lemon, Raspberry.

2 Courses 32. 3 courses 38.
Childs 2 courses 19. Pease state Childs size when ordering.
+Denotes additional Charge

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.