

THE
PEAR TREE
CONTEMPORARY
VILLAGE INN

THE METRE PIZZA

CHOOSE 3 PIZZAS TO MAKE YOUR METRE PIZZA

Serves 4-6 People. £75

** FRIDAY AND SATURDAY ONLY**

TO NIBBLE

Garlic and Rosemary Focaccia. 9.

Truffle and Parmesan Focaccia. 9

Roasted Red Pepper Hummus, Toasted Focaccia. 8

Puglian Olives. 5.

WOODFIRED PIZZA

GLUTEN FREE PIZZAS AVAILABLE. + £ 2

QUEEN BURRATA. Tomato Base, Oregano, Garlic Oil, Cherry Tomatoes, Burrata, Rocket, Parmesan, Parma Ham. 24

PEPPERONI. Tomato base, Fior Di Latte, Pepperoni. 20

PESTO POLLO. Pesto Base, Fior Di Latte, Chicken, Pancetta, Rocket, Parmesan. 20

NDUJA. Tomato Base, Fior Di Latte, Nduja, Red Onion, Chilli Flakes, Chilli Honey. 20.

CAPRACOSSA. Tomato Base, Fior Di Latte, Ham, Olives, Mushroom, Artichokes. 20

SPINATA CALABRESE. Tomato Base, Fior Di Latte, Spicy Spinata Salami, Chilli Honey. 20

ROMANA. Tomato Base, Fior Di Latte, Anchovies, Capers, Oregano, Chilli Flakes. 20

VEGETERIAN AND VEGAN PIZZAS

MARGHERITA. Tomato Base, Fior Di Latte, Basil Oil. 18

PIZZA TRUFFLE. Fior Di Latte, Truffle Paste, Mushrooms, Panna. 19

3 CHEESE. Fior Di Latte, Panna, Parmesan, Gorgonzola, Chilli Honey. 19

VEGAN-NO-DUJA. Tomato Base, Vegan Nduja, vegan Feta, Red Onion, Rocket. VG. 19

VEGAN. Tomato Base, Vegan Feta, Cherry tomatoes, Oregano, Red Onion, Black Olives. VG. 19

SIDES. All GF.

Green Dip 1.5

Fiery Green Dip. 1.5

Chilli Honey Dip. 2

Skin on Fries. 5

Truffle and Parmesan Fries. 7.5

Rocket & Parmesan Salad. 6

DESSERTS.

Liquor Soaked Tiramisu. V. 9

Caramelised Fig Panna Cotta, Burnt orange and Sultana Chutney. Gf. Vg. 8

White Chocolate Mousse, Amarena Jelly, Limoncello Puree. 11

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream. Gf 9

Classic Giant Milk Chocolate Profiterole. V. 10

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.