THE
PEAR TREE
CONTEMPORARY
VILLAGE INN

TO NIBBLE+9

Garlic and Rosemary Focaccia. Walnut and Goats Cheese Focaccia.

STARTERS

Basil and Parmesan Arancini, Tomato and Red Pepper Chutney. V.
Beef Cheek Croquettes, Salsa Verde, Watercress, Parmesan.
Spiced Parsnip and Apple Soup, Maple Creme Fraiche, House Bread. Gfa. v.
Pear Tree King Prawns. Gf. +7

MAIN COURSE

Tarragon, and Champagne Risotto, Baby Rocket, and Parmesan. Gf

Lemon Sole, Caper Butter, New Potatoes, Tenderstem.

Barbary Duck Breast, Beetroot, Fig and Chicory Salad, Toasted Walnuts, Mustard Vin, Pearl Barley. Gfa

Chicken Wellington Porcini Pomme Puree, Cavolo Nero, Jus.

8oz Fillet of Beef, Truffle New Potatoes, Vine Tomatoes, Salsa Verde, Rocket. GF. +8
NDUJA. Tomato Base, Fior Di Latte, Nduja, Red Onion, Chilli Flakes, Chilli Honey. GFA
3 CHEESE. Fior Di Latte, Panna, Parmesan, Gorgonzola, Chilli Honey. GFA
VEGAN-NO-DUJA. Tomato Base, Vegan Nduja, Vegan Feta, Red Onion, Rocket.VG. GFA
Childs Tomato Pasta. vg/Childs Margherita/ Pepperoni Pizza

SIDES. GF.

Skin on Fries. + 5
Tripple Cooked Chips. + 6
English Peas and Pesto + 5
Rocket & Parmesan Salad. + 6
Green Dip + 1.50

DESSERTS.

Liquor Soaked Tiramisu.
Caramelised Fig Panna Cotta, Burnt Orange and Sultana Chutney. Gf. Vg.
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream. Gf

Ice Cream (Strawberry/Vanilla/Chocolate)

Sorbet (Raspberry/Lemon/Mandarin)

2 course £37
3 Courses £42
Childs 2 course £19.50
Excluding additional supplements.

A 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 adaptable.