

ALL DAY MENU

08:00 – 15:00

BRUNCH

House-made Sourdough Toast with Strawberry, Raspberry, Blackcurrant Jam, Marmalade, Marmite or Peanut Butter (v, *gf) 4.50

Pear Tree Yoghurt Bowl with Blood Orange Pinwheels, Rosemary Honey & House Granola (v, n) 6.50

Maple & Paprika Bacon Sandwich on House-Made Ciabatta Roll (*gf) 7.00
Add a Fried Egg 2.00

Soft Scrambled Cacklebean Eggs on Sourdough with Alfred Enderby's Smoked Salmon or HG Walter Maple & Paprika Bacon (*gf) 12.00

Soft Scrambled Parmesan Eggs with Ham, Spinach, Crispy Kale & Black Onion Seeds on Sourdough (*gf) 12.00

Smashed Avocado on Sourdough, with Feta, Basil Oil, Chilli Oil, & Watermelon Radish (v, *ve, *gf) 10.50
Add a Poached Egg 2.00

Buttermilk Pancakes with Seasonal Compote, Crème Fraiche & Maple Syrup (v) 10.00
Add Bacon 4.50

SIDES

Alfred Enderby's Smoked Salmon 4.50
HG Walter Maple & Paprika Bacon 4.50
Avocado 3.50

Please let the kitchen know of any allergies when ordering. Please note we cannot guarantee that any of our dishes are allergen-free

LUNCH

Rosemary & Lemon Marinated Chicken Sandwich with Cucumber Ribbons, Roast Cherry Tomatoes, Little Gem & Paprika Aioli on Sourdough (*gf) 14.00

Sweetcorn Fritters with Avocado, Slow Roasted Tomatoes, Feta & Coriander (v) 12.00
Add a Poached Egg 2.00

Pear Tree Cafe Grass-Fed HG Walter Burger with Chipotle Jam, Cheddar & Roasted Garlic Aioli in a Brioche Bun (*gf) 13.00

Charred Broccoli Salad with Beetroot Hummus, Pea Shoots, Chilli Oil, Toasted Seeds & Sourdough (ve, *gf) 12.00

Soup of the Day with Sourdough & Butter 7.00 (*gf)

Sweet Potato Fries with Harissa Mayo 6.00

CHILDREN'S MENU

Kids' Breakfast
One Egg (Poached, Fried or Scrambled) with Bacon & Sourdough Toast (*gf) 6.50

Kids' Sausage & Fried Egg Bap 6.50

Kids' Pasta with Tomato Sauce & Parmesan 5.00

v – Vegetarian
ve – Vegan | *ve – Vegan available on request
gf – Gluten Free | *gf – Gluten Free available on request
n – Contains Nuts