

ALL DAY

BREAKFAST until 5pm

Banana Pancakes - caramelised banana, salted caramel, maple syrup, vanilla cream, chocolate crumble 10.50

Blueberries Pancakes - blueberries compote, crispy bacon, maple syrup, vanilla cream, fresh blueberries 12.50

French Toast - house made brioche, grilled peach, crispy bacon, almonds, honey, vanilla cream, maple syrup 12.50

Smashed Avocado - spring onions, coriander, chilli & lime dressing, sourdough toast, feta, two poached eggs 10.50 + bacon 3.50 VG*

"Huevos Rancheros" - chorizo, smashed avocado, chipotle spiced black beans, fried egg, coriander, crispy tortilla 10.50 VG*

"Pulled pork benedict" 2.0 - pulled pork, two poached eggs, chipotle hollandaise, crispy shallots, coriander, paprika, grilled flat bread 10.75

Royale 3.0 - smoked salmon, two poached eggs, hollandaise sauce, toasted seeds, dill, smoked paprika, buttermilk rye bread, lemon 10.75

Benedict 3.0 - Crown & Queue's traditional ham, two poached eggs, hollandaise sauce, bacon crumb, parsley, smoked paprika, muffin 10.75

The Veggie - Grilled Mastelo, roasted tomato, grilled mushroom, spinach, avocado, house baked beans, two eggs (choice of scrambled, fried or poached), sourdough toast 11.50* VG*

The Big Breakfast - crispy bacon, sage & pork sausage, grilled mushroom, roasted tomato, house baked beans, black pudding, two eggs (choice of scrambled, fried or poached), sourdough toast 12.50*

** We will not be able to accommodate substitutions to these dishes as it disrupts our service. Thank you for your understanding*

EXTRAS

Toast / Flatbread 1.00ea

½ Avocado / 2 Eggs (scrambled, fried or poached) / Grilled Mastelo / feta / house baked beans / grilled mushrooms 2.00ea

Hash browns & Parmesan / Chorizo / Sausage / Black pudding / Crispy bacon / Smoked salmon 3.50ea

SANDWICHES

Sandwiches are served with chips and house salad

Freshly grilled chicken, avocado, seeded mustard mayo, gem lettuce, sourdough 9.50 +bacon 3.50 +chorizo 3.50

Grilled aubergine, piquillo peppers, goat's cheese, basil pesto, sourdough 9.50

Salt beef bagel, sauerkraut, swiss cheese, pickle, mustard mayo 12.50

SIDES

House salad, tomato, cucumber, mixed leaves, honey mustard 4.50

Hispi cabbage, butter, sea salt 4.50

Grilled tenderstem broccoli

Oyster sauce, crispy onions 4.50

Manchego, toasted seeds, lemon oil 4.50

Skin on fries 4.50

Sweet potatoes fries 5.50

VG - Vegan / VG* Can be made vegan speak to your server

We will try our best to accommodate changes to the menu, however during busy periods unfortunately this may not be possible. We hope you understand.

FOR THE TABLE

Sourdough Bread basket, salted butter 4.50

Noceralla Italian Olives 4.50

Padron Peppers, Maldon salt 5.50

Dips & Flat bread 7.50

(baba ganoush, hummus, tzatziki)

STARTERS

Truffle & Kale Mac 'n' Cheese 8.50

Sweetcorn Fritter, coriander, harissa dressing, feta 8.50

Burrata, Heritage tomatoes, basil and macadamia nut pesto, olive oil 8.50

Serrano Ham Croquettes, Saffron Aioli 8.50

Korean fried chicken wings, kimchi, cucumber, sesame, Gochujang 8.50

Tacos, soft corn tortilla, chicken al pastor, caramelised pineapple, spicy slaw, coriander, habanero hot sauce, lime 8.50

SALADS

Super Food Salad - Avocado, kale, spinach, quinoa, pearl barley, edamame, pomegranate, spiced chickpeas, hummus, sesame seeds 10.50

Seasonal salad - peach, Roquefort, radish, fennel, walnuts, baby spinach, gem lettuce, soft herbs, maple dressing 10.50

Chicken Caesar Salad - chicken, gem, croutons, egg, Parmesan, bacon, 10.50
Greek Salad - gem, tomato, cucumber, feta, olives, olive oil, balsamic glaze 8.50

Salad Extras - prawns 5.50 / smoked salmon 3.50 / grilled chicken 4.00

MAINS

Wild mushroom pappardelle, truffle, kale, Parmesan 17.50

Nasi goreng, king prawns, rice, cabbage, crispy shallots, spring onion, chilli, coriander, fried egg, Sriracha sauce, lime 16.50 VG*

Salmon, chorizo, coco de Paimpol, spiced tomato broth, sea aster 18.50

Lemon Sole, breaded, Nori, new potatoes, tenderstem broccoli, tartare 18.50

Chicken breast, mashed potatoes, beans, wild mushroom sauce 16.50

Duck hash, crisp duck leg, chilli, coriander, spring onion, potatoes, kale, hoisin, mayo, fried egg 16.50

Lamb Merguez, filo, Moroccan spiced cous cous, tzatziki, coriander 16.50

Veal Schnitzel, fried egg, anchovies, capers, lemon, butter, watercress 17.50

10oz Rib Eye, 28 days dry aged, fries, house salad, peppercorn sauce 24.50

½ Grilled Chicken, fries, house salad 16.50

Choice of Marinade: Harissa - Peri Peri - Smoked garlic butter

MESSY CHIPS

Truffle, Parmesan, truffle mayo, parsley 7.50

Sriracha, mayo, sriracha sauce, coriander, crispy shallots 7.50

Hoisin, mayo. Hoisin, coriander, spring onions, sesame seeds 7.50

BURGERS

milk brioche sesame buns, served with fries

Buttermilk Chicken Burger - slaw, baby gem, chipotle mayo 13.50

Korean Chicken Burger - kimchi slaw, gem, mayo, Gochujang 13.50

Pulled Pork Burger - slaw, jalapenos, bbq sauce, mayo 13.50

'Halloumi' Burger - grilled Mastelo (tastier than halloumi), aubergine, peppers, gem, tomato, relish, tzatziki 13.50

Aussie Burger 3.0 - beef patty, rocket, tomato, tomato relish, gherkin, caramelized onions, pickled beetroot, aioli 14.50

Double Bacon & Cheese Burger - two beef patty, rocket, tomato, tomato relish, gherkin, caramelized onions, beetroot, aioli 21.50

Cheese / Pineapple / Fried Egg 1.25 each

Avocado / Halloumi / Black pudding 1.95 each

Bacon / Chorizo 3.50 each

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We take great pride in sourcing the finest produce and supporting good farming practices.

All meats served are bred in UK.

Please inform our staff members of any allergies.

All dishes may contain traces of nuts, peanuts and allergens