

MAKING LIFE PEACHY



Autumn brings us wonderful things - berries and mushrooms, apples and pears, game, pies and hearty slow braises. We always serve the good stuff because it's what we want to eat ourselves.

DELI

Warm Mini Bloomer & Garlic Butter 3.25

VEGGIE BOARD 14.75 Soy & Chilli Marinated Aubergine Tomato Houmous & Toasted Pitta Beetroot, Fennel & Wild Rice Salad Spiced Cauliflower Salad

BUTCHER'S BOARD 14.75 Duck Rillettes, Chutney & Croûtes Dandy Rib Scrumpets & Truffle Mayonnaise Air-dried Dorset Pork & Pickles Sweet & Spicy Free-range Chicken Wings

Campagnola Olives 3.00

FAVOURITES BOARD 14.75 Sweet & Spicy Free-range Chicken Wings Devon Crab on Buttered Crumpets **Tomato Houmous & Toasted Pitta** Smoked Mackerel & Horseradish on Toast

FISH BOARD 14.75 Smoked Mackerel & Horseradish on Toast Devon Crab on Buttered Crumpets Cured-salmon Goujons, Sesame Miso Dip Taramasalata & Croûtes

MONDAY - FRIDAY FIXED PRICE LUNCH

Choose two or three courses from Starters, Classics or Puddings for 14.50 / 17.50

STARTERS

Starter/Main

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50 White Onion & Thyme Soup, Cheddar Croutons 5.75 Air-dried Dorset Pork, Celeriac & Apple Slaw, Cider Dressing 7.50 Smoked Trout Pâté, Cornichons & Toasted Bloomer 7.25 Devon Crab Linguine, Chilli & Lemon 8.50 Sautéed Wild Mushroom & Celeriac Purée Tart, Rocket & Parmesan 6.75 Warm Free-range Chorizo & Poached Egg Salad, Croutons & Sherry Dressing 7.75 / 15.00 Severn & Wye Haddock Smokie, Crusty Bread 7.75 / 14.50 Beetroot, Fennel & Wild Rice Salad, Orange & Shallot Dressing 7.00 / 13.50 Add Free-range Chicken 2.50 or Feta 2.00

The Autumn salad includes a discretionary 25p contribution to The Peach Foundation, which supports healthy eating, sports and conservation in Kenya

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CLASSICS

Free-range Duck Leg, Braised Cannellini Beans, Cabbage & Bacon 14.75 Beer-battered Fish & Chips, Peas, Tartare Sauce 13.75 Cornish Lamb Hot Pot & Pickled Red Cabbage 14.75

Grilled Halloumi, Carrot, Pomegranate & Buckwheat Salad, Toasted Seeds, Harissa Dressing 14.75

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips 13.75

Add Free-range Bacon, Mushroom or Onion Rings 1.75

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MAINS

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75 Sweet Potato Lasagne, Polenta Chips & Jalapeño Pesto 13.75 Pan-seared Native Scallops, Cauliflower Purée, Bacon Lardons, Apple & Lamb's Lettuce Salad 19.75 Slow-cooked Lamb Shank, Creamy Mash, Kale & Mint Jus 17.00 Pan-fried Cod, Puy Lentils, Glazed Leeks & Salsa Verde 16.75

28 Day Dry-aged 9oz Bavette Steak 18.50

28 Day Dry-aged 10oz Rib Eye Steak 27.75

Butcher's Steak of the Day

All Steaks served with Watercress, Chips, Slow-roasted Tomato & a choice of either Peppercorn Sauce or Béarnaise

Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour and tenderness.

SANDWICHES

Classic BLT - Smoked Bacon, Baby Gem & Tomato, Chips or Soup 9.25 Warm Fish Goujons, Lettuce & Tartare Sauce Roll, Chips or Soup 8.75 Beetroot, Feta & Rocket Wrap, Cucumber & Mint, Chips or Soup 7.75

SIDES

Rustic Chips 3.50 Skinny Chips 3.50 Bubble & Squeak 3.50 Garden Salad, Beetroot & Thyme Dressing 3.75 Beetroot, Fennel & Wild Rice Salad, Orange & Shallot Dressing 3.75 Maple & Thyme-roasted Chantenay Carrots 2.75 Creamed Spinach 2.75 Beer-battered Onion Rings 3.50

PUDDINGS

Chocolate Brownie & Raspberry Ripple Ice Cream 6.25 Lemon Meringue Cheesecake 6.25

Black Forest Sundae 6.25

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream 6.25

Pear & Almond Tart, Clotted Cream 6.25

Jude's Free-range Ice Creams & Sorbets 5.75

(Choose three from Vanilla, Chocolate, Strawberry or Salted Caramel, Lemon or Mango Sorbet) Cheese Plate - Winterdale Cheddar, Blue Monday & Brie de Nangis, Chutney, Water Biscuits & Apple 7.75 Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 4.75

www.makinglifepeachy.com

Whilst we don't offer a children's menu, we are happy to make them simplified versions of our dishes, or a half portion at half price. Allergens: before ordering, please speak to one of our team if you want to know about our ingredients. A 10% service charge is added to parties of six or more. All tips go to the team.