



THE FLEECE

MAKING LIFE PEACHY

SPRING AT THE FLEECE



We always serve the good stuff. In Spring we enjoy the earliest and best asparagus, Yorkshire rhubarb and superb farmhouse cheeses. As the days lengthen and sunshine returns we can once again look forward to sitting outside with a glass of our favourite wine and a plate of something delicious.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

BUTCHER'S BOARD 15.25
Buttermilk Chicken & Sriracha Mayo
Pork, Celeriac & Mustard Croquettes
Dorset Air-dried Ham & Cornichons
Adobo-spiced Pulled Pork Taco

FISH BOARD 15.25
Smoked Salmon Pâté & Croûtes
Masala Fishcake, Lemon & Chilli Pickle
Prawns, Marie Rose & Baby Gem
Fish Goujons & Lemon Mayo

VEGGIE BOARD 14.75
Halloumi & Avocado Corn Taco
Cheddar & Potato Sausage Roll
Spiced Tomato Houmous & Pitta
Edamame Beans & Soy Dressing

STARTERS

Warm Crispy Camembert, Fig Relish & Rocket 7.50
Pea & Mint Soup, Crispy Leeks 5.75
Beetroot & Shallot Tarte Tatin, Goats' Cheese, Hazelnut Dressing 7.50
Pulled Pork, Celeriac & Mustard Croquettes, Apple Chutney 7.00
Devon Crab, Grilled Sourdough & Tomato Dressing 9.00
Pan-fried Native Scallops, Chorizo & Pea Risotto 10.50 / 19.75
Crispy Duck Salad, Pak Choi, Carrot, Mooli & Peanuts, Oriental Dressing 8.00 / 15.00
Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds, Harissa Dressing 6.75 / 13.50
Add Buttermilk Chicken, Avocado or Feta 2.50

MAINS

Panko-crumbed Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75
Pan-fried Hake, Sorrel Crust, Pea Purée, Samphire & Radish Salad 17.00
14 Hour Braised Beef & Ale Pie, Creamy Mash, Hispi Cabbage & Gravy 14.50
Morel & Pea Tart, Truffle Hollandaise, Rocket, Radish & Beetroot Salad 13.75
Lamb Pavé, New Potato, Broad Bean, Wild Mushroom, Bacon & Salsa Verde 21.00
Braised Pork Belly, Fennel & Harissa Slaw, Tenderstem Broccoli, Cider Glaze 17.00
Sri Lankan Sweet Potato & Cashew Nut Curry, Chapati Bread, Lemon & Chilli Pickle, Coconut Sambal 14.50
Beer-battered Fish & Chips, Peas, Tartare Sauce 14.50

STEAKS

28 Day Dry-aged 10oz Flat Iron Steak, Beef Fat Fondant Potato, Cherry Tomato, Jus 24.50
28 Day Dry-aged 8oz Rump Cap Steak, Chips & Rocket 19.75
28 Day Dry-aged 10oz Rib Eye Steak, Chips & Rocket 27.75
Add your choice of Béarnaise or Peppercorn Sauce

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

SIDES

Rustic Chips 3.75 Spring Vegetable Salad, Orange & Shallot Dressing 3.75 Skinny Chips 3.75
Tenderstem Broccoli & Herb Crumb 2.75 Buttered New Potatoes 2.75
Green Salad & Soft Herbs, Avocado Dressing 3.75 Beer-battered Onion Rings 3.50

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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.

A 25p contribution from every Superfood Salad sold supports The Peach Foundation; supporting education and promotion of healthy eating, sports and conservation in Kenya.