



WINTER AT THE FLEECE

APÉRITIFS

Champagne Piper-Heidsieck Cuvée Brut NV, France 8.75
Marilyn Monroe's favourite, served at the Oscars.

Aperol Spritz 8.00

A simple mix of Aperol, Prosecco & soda. Perfect pre-dinner.

Kir Royale 9.25

Champagne Piper-Heidsieck & British blackcurrant liqueur.

BREAD & OLIVES

Warm Mini Bloomer & Garlic Butter 3.25

Campagnola Olives 3.00

Artisan Breads & Butters 4.50

DELI PLATES

CHOOSE ANY THREE FOR 12.00

Buttermilk Chicken & Chipotle Mayo 4.75

Halloumi Fries & Bloody Mary Ketchup 4.50

Dorset Charcuterie & Cornichons 4.00

Whitebait & Aioli 4.50

Tomato Houmous, Dukkah & Toasted Pitta 4.00

Beetroot Falafel & Coconut Yoghurt 4.50

Severn & Wye Smoked Salmon, Brown Bread & Capers 4.75

Honey & Mustard Chipolatas 4.00

STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50

Celeriac & Apple Soup, Crispy Celeriac,
Granny Smith & Thyme 5.75

Venison & Pheasant Terrine, Cranberry Chutney, Toast 8.00

Potted Native Crab, Toasted Sourdough 8.75

Crispy Pig Cheeks, Apple, Celeriac & Walnut Salad,
Mustard Dressing 7.50

Sumac-roasted Cauliflower, Chickpea,
Tabbouleh & Tahini Dressing 7.00

Creamy Garlic Mushrooms on Sourdough Toast 7.00

Seared Native Scallops, Black Pudding & Curried Cauliflower,
Pear Salsa & Crispy Bacon 11.50

CHEESE

Our cheeses change with the season & are all served ripe
and ready with chutney, apple & water biscuits

Choose from:

Gillot Camembert

Ashlynn Goats

Winterdale Cheddar

Beauvale Blue

All four cheeses 10.50

Any three cheeses 7.75

A single smidgen of cheese 3.75

EITHER / OR

Bang Bang Chicken, Cucumber & Peanut Salad, Sesame 8.00 / 15.50

Poached & Smoked Salmon Fishcake,
Wilted Spinach & Lemon Butter Sauce 7.50 / 14.50

Warm Salad of Balsamic-roasted Peppers & Fennel,
Avocado, Tomato & Lentils, Maple Dressing 6.00 / 11.50

Add Free-range Chicken or Grilled Halloumi 2.50

MAINS

Free-range Chicken Milanese, Garlic & Sage Butter,
Skinny Fries or Green Salad 16.00

Fillet of Sea Bream, Leeks, White Beans, Mussels & White Wine 17.00

28 Day Dry-aged 8oz Rump Cap Steak, Chips & Béarnaise 19.75

Sweet Potato & Kale Pie, Spinach & Wild Mushrooms 14.25

28 Day Dry-aged 10oz Rib Eye Steak, Chips & Rocket 27.50

Add Béarnaise or Peppercorn Sauce

Roast Venison, Dauphinoise Potatoes, Chantenay Carrots,
Sautéed Mushrooms & Jus 22.00

Grilled Calves Liver, Smoked Bacon, Kale & Mash 17.50

Maple-roasted Beetroot, Goats' Cheese,
Beetroot Barley & Pine Nuts 13.50

Pan-fried Glitne Halibut, Clam & Pancetta Chowder,
Crab Tartare 21.00

14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Jus 15.00

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish & Fries 14.00

Add Free-range Bacon, Mushroom or Onion Rings 2.00

SIDES

Thick-cut Chips or Skinny Fries 4.00

Green Salad & Soft Herbs, Avocado Dressing 3.75

Honey & Thyme Roasted Roots 3.75

Buttered New Potatoes or Creamed Mash 3.75

Seasonal Greens 3.75

Beer-Battered Onion Rings 3.75

Hispi Cabbage Wedge, Smoked Bacon Crumb & Chives 3.75

Halloumi Fries & Bloody Mary Ketchup 4.50

PUDS

Warm Chocolate Fondant, Madagascan Vanilla Ice Cream
& Salted Caramel Popcorn 7.50

Vanilla Crème Brûlée & Shortbread 6.50

Warm Pistachio & Raspberry Bakewell Tart, Clotted Cream 6.75

Apple Tarte Tatin & Vanilla Ice Cream 7.00

Chocolate Truffle Cheesecake, Black Cherry Compote
& Crème Fraîche 6.75

Mulled Wine Poached Pear, Vanilla Ice Cream 6.50

Salcombe Dairy Ice Creams & Sorbets 5.75

(Madagascan Vanilla, Chocolate, Strawberry or Salted Caramel,
Lemon or Blackcurrant Sorbet)

Mini Pud of the Day or Single Smidgen of Cheese & your choice
of Coffee or Tea 5.75

www.makinglifepeachy.com

Children are heartily welcome and 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. An optional 10% service 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.

