



LUNCH AT THE FLEECE

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

EITHER / OR

Bang Bang Chicken, Cucumber & Peanut Salad,
Sesame Dressing 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

ON TOAST

Creamy Garlic Mushrooms on Sourdough 8.00
Severn & Wye Smoked Salmon,
Poached Egg & Hollandaise 9.50
Ham Hock & Cheddar Rarebit 8.75

SANDWICHES

Warm Fish Goujon Roll, Lettuce & Tartare Sauce 6.25
Aubrey's Steak Bloomer - Dry-aged Flat Iron Steak & Red Onion
Jam, Watercress & Horseradish 11.00
Winterdale Cheddar & Pickle Sandwich 5.75
Add Chips, Salad or Soup 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
Sweet Potato & Kale Pie, Spinach & Wild Mushrooms 14.25
28 Day Dry-aged Rump Cap Steak, Chips & Béarnaise 19.75
Caramelised Onion & Gruyère Tart, Garden Salad 13.00
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
Battered Cod & Thick-cut Chips, Mushy Peas
& Tartare Sauce 14.50
Free-range Coq Au Vin & Seasonal Greens 13.75
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish,
Gherkin & 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 & CHEESE

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)
Cheese - Our cheeses change with the season & are all
served ripe and ready with chutney, apple & water biscuits
Choose Gillot Camembert, Ashlynn Goats,
Winterdale Cheddar or Beauvale Blue
All four cheeses 10.50
Any three cheeses 7.75
A single smidgen of cheese 3.75
Mini Pud of the Day or Single Smidgen
of Cheese & your choice of Coffee or Tea 5.75

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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.

