



# LUNCH AT THE FLEECE

## BREAD & OLIVES

- Warm Mini Bloomer & Garlic Butter 3.50 v
- Nocerella, Gaeta & Cerignola Olives 3.75
- Sourdough Breads, English Rapeseed Oil & Dukkah 4.75

## DELI PLATES

*Great for sharing, over a drink while you decide.*

- Buttermilk Chicken & Chipotle Mayo 4.75
- Halloumi Fries & Bloody Mary Ketchup 4.75 v
- Pollock Scampi, Tartare Sauce 5.25
- Tomato Houmous, Crunchy Chickpeas & Toasted Pitta 4.00
- Spinach Pakoras & Coconut Yoghurt 4.75
- Severn & Wye Smoked Mackerel Pâté 4.75
- Jimmy Butler's Honey Mustard Chipolatas 4.25

## STARTERS

- Baked Camembert, Green Bean & Shallot Salad 8.50 v
- Today's Spring Soup – See Blackboard 6.00 v
- Roast Chicken Terrine, Caesar Sauce 7.75
- Pan-fried Native Scallops, White Beans, Leeks & Chorizo 11.50
- Maple-cured Blythburgh Ham & Pickled Vegetables 7.25
- Beetroot Tartare, Toasted Sourdough 6.75
- Butterflied Cornish Sardines, Roasted Piquillo Pepper Salad 8.50

## EITHER / OR

- Bang Bang Chicken, Cucumber & Peanut Salad, Sesame Dressing 7.50 / 14.50
- Caramelised Onion Tart, Rosary Goats' Cheese, Honey 6.75 / 13.00 v
- Spiced Cauliflower, Grape, Cashew & Brown Rice Bowl, Coriander, Coconut & Orange Dressing 6.50 / 12.00
- Add Halloumi or Avocado 2.00 v

## ON TOAST

- Creamy Garlic Mushrooms on Sourdough 8.00 v
- Smoked Haddock Rarebit 8.50
- Whipped Goats' Curd, Peas, Beans & Mint on Sourdough 8.00 v

## SANDWICHES

- Warm Pollock Scampi Roll, Lettuce & Tartare Sauce 7.50
- Crusty Roast Pork Roll, Stuffing & Apple Sauce 7.50
- Mature Cheddar & Pickle Sandwich 5.75 v
- Add Chips, Green Salad or Soup 2.50

## CHEESE

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

Choose from:

- Camembert Gillot
- Rutland Red v
- Strathearn
- Blanche Goats v
- Northern Blue v

All five cheeses 12.00

Any three cheeses 7.00

A single smidgen of cheese 3.75

## MAINS

- Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad 16.00
- Market Fish of the Day, Brown Butter, Capers & Shaved Fennel Market Price
- Spring Vegetable & Ricotta Ravioli, Lemon & Herb Crumb 14.50 v
- Loch Duart Salmon, Asian Vegetables, Peanut, Sesame & Hoisin Dressing 17.00
- Harissa Roast Aubergine, Chickpeas & Pomegranate, Cucumber & Parsley Salad 13.75
- Jimmy Butler's Pork Chop, Champ Mash, Apple, Shallot & Crackling Jus 17.50
- Free-range Chicken & Ham Pie, Buttered Mash, Spring Greens, Gravy 15.00
- Roast Cornish Lamb, Broad Beans, Peas, Button Onions & New Potatoes 21.00
- Battered Cod Loin & Chips, Mushy Peas, Tartare Sauce 14.75
- Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Fries 14.00
- Add Free-range Bacon, Mushroom or Halloumi 2.00

## STEAKS

*We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. Dry-aged by Aubrey Allen for incredible flavour. When only a steak will do, make it one of these beauties.*

- 28 Day Dry-aged 8oz Rump Cap Steak 19.75
- Butcher's Steak of the Day - See Blackboard
- 28 Day Dry-aged 100z Rib Eye 27.00
- Served with Chips & Watercress. Add Béarnaise or Peppercorn Sauce 1.75

## SIDES

- Thick-cut Chips or Skinny Fries 3.95 v
- Green Salad & Soft Herbs, Avocado Dressing 3.95
- Buttered Roseval New Potatoes 3.95 v
- Cauliflower Cheese 4.50 v
- Buttered Spring Greens 3.95 v
- Beer-battered Onion Rings 3.75 v
- Halloumi Fries & Bloody Mary Ketchup 4.75 v

## PUDS

- Warm Chocolate Fondant, Honeycomb Ice Cream 7.75 v
- Mango, Pineapple & Passion Fruit Eton Mess 6.50 v
- Crème Caramel, Drunken Raisins 6.50 v
- Apple Tarte Tatin & Vanilla Ice Cream 7.00
- Lemon & Pistachio Polenta Cake, Poached Rhubarb 6.50 v
- Warm Treacle Tart, Clotted Cream 6.75 v
- Salcombe Dairy Ice Creams & Sorbets 5.75 v
- (Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb, Mango or Raspberry Sorbet)
- Mini Brownie or Single Smidgen of Cheese & your choice of Coffee or Tea 5.95

[www.makinglifepeachy.com](http://www.makinglifepeachy.com)

Children are heartily welcome and we're happy to make them simplified versions of our dishes. We also offer half portions at half price. An optional 10% service is added to parties of six or more, and all tips go to the team. A 25p contribution from every Superfood Salad sold supports The Peach Foundation; promoting healthy eating, sports and conservation in Kenya. **Allergens:** before ordering, please speak to one of our team.

Dishes are prepared in our busy kitchens, containing all ingredients, and we cannot guarantee any dish to be totally free-from.

If you want to know more about how our dishes are cooked or prepared, please talk to us.

v Vegetarian dishes    Vegan dishes    We're also happy to adapt other dishes, please ask.

