

WINTER AT THE FISHES



Winter is a wonderful time to eat hearty and comforting food. Our beef is British, grass-fed and dry-aged for unmatched flavour. All our chicken, eggs and pork are free-range. Our lamb is Cornish and most of our native fish is landed from coastal day-boats. We always serve the good stuff – cooked from scratch by real chefs.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

VEGGIE BOARD 14.75

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

BUTCHER'S BOARD 14.75

Duck Rillettes, Chutney & Croûtes
Dandy Rib Scrumpets & Truffle Mayonnaise
Venison & Pheasant Terrine, Toasts
Sweet & Spicy Free-range Chicken Wings

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

STARTERS

Garlic & Rosemary Studded Camembert, Rustic Bread 7.50
Butternut Squash Soup, Toasted Seeds & Croutons 5.75
Venison & Pheasant Terrine, Plum & Ginger Chutney, Toasts 7.50
Sautéed Creamy Mushrooms on Sourdough Toast 7.00
Smoked Trout Pâté, Cornichons & Toasted Bloomer 7.25
Brixham Crab, Potato Blini & Sour Cream, Spring Onion Dressing 10.50

EITHER/OR

Dorset Chorizo, Peppers & Kale, Free-Range Fried Egg & Grilled Bloomer 7.75 / 15.00
Pan-seared Native Scallops, Roasted Butternut Squash Risotto & Crispy Parma Ham 10.50 / 19.75
Severn & Wye Haddock Smokie, Granary Bread 7.50 / 14.00
Beetroot, Fennel, Walnut & Wild Rice Salad, Orange & Shallot Dressing 7.00 / 13.50
Add Free-range Chicken 2.50 or Feta 2.00

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

MAINS

Pan-fried Cod, Puy Lentils, Glazed Leeks & Salsa Verde 16.75
Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75
14 Hour Braised Beef & Ale Pie, Mash, Greens & Gravy 14.50
Moroccan-spiced Vegetable & Chickpea Tagine, Beetroot Barley & Toasted Hazelnuts 13.75
Merrifield Duck Breast, Dauphinoise Potatoes, Chantenay Carrots & Black Cherry Jus 21.50
Pan-fried Salmon, Buttered Leeks, Crushed New Potatoes & Chardonnay Sauce 16.00
Slow-cooked Blade of Beef Bourguignon, Kale, Parsnip Purée 17.50
What's the Fish? – See Blackboard

STEAKS

28 Day Dry-aged 8oz Rump Cap 19.75
28 Day Dry-aged 10oz Rib Eye 27.50
Butcher's Steak of the Day - See Specials

All served with Chips, Slow-roasted Tomato, Watercress & a choice of 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.

Aubrey Allen
The Chef's Butcher

SIDES

Rustic Chips 3.50 Skinny Chips 3.50 Dauphinoise Potatoes 3.50 Garden Salad, Beetroot & Thyme Dressing 3.75
Beetroot, Fennel, Walnut & Wild Rice Salad 3.75 Maple & Thyme-roasted Chantenay Carrots 3.25
Creamed Spinach 3.25 Beer-battered Onion Rings 3.50

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.