

SPRING AT THE FISHES



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

DELI BOARD 15.25

Buttermilk Chicken & Sriracha Mayonnaise
Masala-spiced Fishcake, Lemon & Chilli Pickle
Dorset Air-dried Ham & Cornichons
Poached & Smoked Salmon Pâté, Croûtes

VEGGIE BOARD 14.75

Halloumi & Avocado Taco, Crunchy Slaw
Cheddar & Potato Sausage Roll
Spiced Tomato Houmous & Toasted Pitta
Edamame Beans, Soy & Ginger Dressing

STARTERS

Warm Crispy Camembert, Tomato Chutney & Rocket 7.50
Soup of the Day - See Blackboard 5.75
Creamy Garlic Mushrooms on Rye & Sunflower Toast 7.00
Ham Hock & English Mustard Croquettes, Piccalilli 7.50
King Prawn & Brixham Crab Salad, Avocado, Tomato Salsa & Crispy Tacos 10.50
Grilled Loch Duart Salmon Niçoise Salad 7.75 / 16.00
Pan-fried Native Scallops, Spring Vegetable & Mint Carnaroli Risotto, Lemon Dressing 10.50 / 19.75
Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds, Harissa Dressing 6.75 / 13.50
Add Buttermilk Chicken, Avocado or Feta 2.50

MAINS

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 16.50
Pan-fried Sea Bass, Sautéed Spinach, Samphire & Chardonnay Butter Sauce 17.50
Free-range Chicken & Ham Pie, Mash, Hispi Cabbage & Gravy 14.50
Spinach & Ricotta Tortellini, Toasted Pine Nuts & Lemon Crème Fraîche 14.75
Braised Shoulder Of Lamb, Delmonico Potatoes, Sautéed French Beans, Lamb Jus 19.50
Slow & Low Pork Belly, Shredded Baby Gem, New Potatoes & Peas 17.00
Sri Lankan Sweet Potato & Cashew Nut Curry, Chapati Bread, Lemon & Chilli Pickle, Coconut Sambal 14.50
Poached & Smoked Salmon Fishcake, Watercress Salad & Lemon Mayonnaise 14.00

STEAKS

Butcher's Steak of the Day - See Specials
28 Day Dry-aged 10oz Rib Eye Steak 27.50
28 Day Dry-aged 8oz Rump Cap Steak 19.75
Add your choice of Peppercorn Sauce or Béarnaise

Aubrey Allen
The Chef's Butcher

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 3.25 Buttered New Potatoes 3.25
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.