

The Fishes



MAKING LIFE PEACHY

LUNCH AT THE FISHES



Summer's here - time for beautiful British soft fruit, and the best green vegetables, tomatoes and salads. Cornish lamb and day-boat fish are plentiful and delicious now - and look out for native lobsters in our specials.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00 Dorset Charcuterie & Cornichons 4.50

DELI BOARD 14.75

Buttermilk Chicken & Chipotle

Warm Fish Goujon Taco

Scottish Smoked Salmon & Capers

Pressed Blythburgh Ham Hock Terrine

VEGGIE BOARD 14.75

Spinach Pakoras & Coconut Yoghurt

Spiced Tomato Houmous & Pitta

Buffalo Cauliflower & Chipotle

Courgette & Feta Salad

MONDAY-FRIDAY FIXED PRICE LUNCH

Choose two or three courses from Starters, Classics or Puddings for 15.50 / 18.50

STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50

Pea & Basil Soup, Toasted Seeds & Croutons 5.75

Scottish Smoked Salmon, Rye Bread, Chive Crème Fraîche 8.00

Brixham Crab & Prawn Cocktail, Avocado, Tomato Salsa & Crispy Tacos 9.75

Pressed Blythburgh Ham Hock Terrine, Piccalilli & Toasted Bloomer 7.50

Free-range Chicken Caesar Salad, Crispy Bacon & Anchovies 8.00 / 15.50

Watermelon, Fennel & Radish Salad, Bulgar Wheat, Sesame & Ponzu Dressing 6.75 / 13.50

Add Crispy Duck, Salmon or Halloumi 2.50

CLASSICS

Free-range Chicken & Ham Pie, Creamy Mash, Greens & Jus 14.75

Poached & Smoked Salmon Fishcake, Watercress Salad & Lemon Mayonnaise 14.00

Maple-cured Gammon Rib Eye Steak, Poached Egg & Chips 14.50

Classic Moules Marinière & Skinny Fries 14.00

Red Pepper & Tomato Risotto, Grilled Artichokes, Piquillo Peppers, Pesto & Pangrattato 14.25

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish & Chips 13.75

Add Free-range Bacon, Mushroom or Onion Rings 2.00

MAINS

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

Pan-fried Sea Bass, Sautéed Spinach, Samphire & Chardonnay Butter Sauce 17.50

Merrifield Duck Breast, Dauphinoise Potatoes, Spinach & Cherry Jus 21.50

Aubergine & Feta Escalope, Pomegranate & Red Pepper Salsa, Rocket Salad 13.50

Slow & Low BBQ Beef, Loaded Potato Skin & Summer Slaw 16.75

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

SANDWICHES

Smoked Salmon, Cucumber, Fennel
& Lemon Crème Fraîche on Granary 6.25

Char-grilled Halloumi, Avocado

& Crunchy Slaw Corn Taco 5.75

Aubrey's Steak Bloomer - Dry-aged Flat Iron Steak

& Red Onion Jam, Watercress & Horseradish 11.00

Add Chips, Salad or Soup 2.50

SIDES

Rustic Chips 3.75 Skinny Fries 3.75

Green Salad & Soft Herbs, Avocado Dressing 3.75

Buttered New Potatoes 3.50

Wedge Salad, Ranch Dressing & Crispy Bacon 3.75

Beer-battered Onion Rings 3.50

Creamed Spinach 3.50

PUDDINGS

Warm Chocolate Fondant, Chocolate Sauce & Madagascan Vanilla Ice Cream 7.50

Strawberry Daiquiri Parfait, Lime Curd & Berry Granola 6.50

Pineapple Carpaccio, Passionfruit & Lime Salsa, Coconut Ice Cream 6.50

Crème Brûlée & Shortbread 6.50

Warm Treacle Tart & Clotted Cream 6.50

Salcombe Dairy Ice Creams & Sorbets 5.75

(Madagascan Vanilla, Rum & Raisin, Belgian Chocolate or Honeycomb, Mango or Raspberry Sorbet)

Cheese Plate - Three Summer Cheeses, Chutney, Apple & Water Biscuits 7.75

Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 5.50

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