



# LUNCH AT THE FISHES

## BREAD & OLIVES

- Warm Mini Bloomer & Garlic Butter 3.50
- 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 5.00
- Whitebait & Aioli 4.00
- Tomato Houmous, Dukkah & Toasted Pitta 4.00
- Beetroot Falafel & Coconut Yoghurt 4.50
- Severn & Wye Smoked Salmon, Brown Bread & Capers 4.50
- Honey & Mustard Chipolatas 4.00

## STARTERS

- Breaded Camembert, Tomato Chutney & Rocket 7.50
- Autumn Minestrone Soup 5.75
- Ham Hock Croquettes, Balsamic Onion, Mustard Mayonnaise 7.75
- Potted Native Crab, Toasted Sourdough 9.00
- Smoked Salmon & Cream Cheese Terrine, Rye Toast 8.00
- Salt-baked Beetroot, Ricotta & Walnut Salad, Salsa Verde 7.50
- Pan-fried Native Scallops, Clonakilty Black Pudding & Apple Salad 11.00

## EITHER / OR

- Free-range Mojo Chicken, Wild Rice, Pomegranate & Edamame Bean Salad 7.50 / 14.50
- 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 8.50
- Severn & Wye Smoked Salmon, Poached Egg & Hollandaise 9.50
- Ham Hock & Cheddar Rarebit 9.00

## SANDWICHES

- Prawn Marie Rose on Granary 6.50
- Aubrey Allen's Steak Bloomer - Dry-aged Flat Iron Steak & Red Onion Jam, Watercress & Horseradish 11.00
- Char-grilled Halloumi, Avocado & Crunchy Slaw, Corn Taco 6.00
- Add Chips, Salad or Soup 2.50*

## MAINS

- Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad 16.00
- Pan-fried Sea Bream, Braised Fennel & Sauce Vierge 16.50
- 28 Day Dry-aged Rump Cap Steak, Chips & Béarnaise 19.75
- Roast Cauliflower Steak, Polenta & Romesco Sauce 13.75
- 14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy 14.75
- Goats' Cheese, Red Onion & Thyme Tart, Garden Salad 13.00
- Grilled Calves Liver, Smoked Bacon, Kale & Mash 17.50
- Sri Lankan Sweet Potato & Cashew Curry, Chapati, Lime Pickle, Coconut Sambal 14.50
- Pan-seared Halibut, Samphire, White Onion Purée, Capers & Almond Brown Butter 19.50
- 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, Salted Caramel Popcorn, Madagascan Vanilla Ice Cream 7.75
- Pannacotta, Glazed Apricots, Pumpkin Seed Granola 6.50
- Sticky Toffee Pudding, Toffee Sauce & Custard 6.75
- Apple Tarte Tatin & Vanilla Ice Cream 6.75
- Blackberry Cheesecake, Blackcurrant Sorbet, Honeycomb 6.50
- Sherry Trifle, Pistachio Biscotti 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

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

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.

