



# LUNCH AT THE FISHES

## BREAD & OLIVES

- Warm Mini Bloomer & Garlic Butter 3.50  
Campagnola Olives 3.00  
Artisan Breads & Butters 4.50
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## 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
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## STARTERS

- Breaded Camembert, Tomato Chutney & Rocket 7.50  
Celeriac & Apple Soup, Crispy Celeriac,  
Granny Smith & Thyme 5.75  
Venison & Pheasant Terrine, Cranberry Chutney, Toast 7.75  
Potted Native Crab, Toasted Sourdough 9.50  
Smoked Mackerel, Warm Fennel, Squash & Lentil Salad,  
Salsa Verde 8.00  
Salt-baked Beetroot, Ricotta & Walnut Salad, Salsa Verde 7.50  
Pan-fried Native Scallops, Clonakilty Black Pudding  
& Apple Salad 11.00
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## 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*
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## ON TOAST

- Creamy Garlic Mushrooms on Sourdough 8.50  
Severn & Wye Smoked Salmon,  
Poached Egg & Hollandaise 9.50  
Ham Hock & Cheddar Rarebit 9.00
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## 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*
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## MAINS

- Free-range Chicken Milanese, Garlic & Sage Butter,  
Skinny Fries or Green Salad 16.00  
Fillet of Sea Bream, Leeks, White Beans, Mussels  
& White Wine 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  
Sweet Potato & Kale Pie, Spinach & Wild Mushrooms 14.50  
Pan-seared Halibut, Samphire, White Onion Purée,  
Caper & Almond Brown Butter 19.50  
Battered Cod & Thick-cut Chips, Mushy Peas & Tartare Sauce 14.50  
Free-range Coq Au Vin & Seasonal Greens 14.50  
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish,  
Gherkin & Fries 13.75  
*Add Free-range Bacon, Mushroom or Onion Rings 2.00*
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## 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
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## PUDS & CHEESE

- Warm Chocolate Fondant, Salted Caramel Popcorn,  
Madagascar Vanilla Ice Cream 7.75  
Pannacotta, Glazed Apricots, Pumpkin Seed Granola 6.50  
Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream 6.75  
Apple Tarte Tatin & Vanilla Ice Cream 6.75  
Chocolate Truffle Cheesecake, Black Cherry Compote  
& Crème Fraîche 6.50  
Mulled Wine Poached Pear, Vanilla Ice Cream 6.50  
Salcombe Dairy Ice Creams & Sorbets 5.75  
(Madagascar 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
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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.

