



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
Winter Minestrone Soup 5.75
Ham Hock Croquettes, Balsamic Onion,
Mustard Mayonnaise 7.75
Potted Native Crab, Toasted Sourdough 9.50
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,
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

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,
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
Blackberry Cheesecake, Blackcurrant Sorbet, Honeycomb 6.50
Sherry Trifle, Pistachio Biscotti 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

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.

