



# AUTUMN AT THE FISHES

Autumn is a lovely season. Hearty walks through fallen leaves build hearty appetites. Retiring to the pub for a well-pulled pint or delicious glass of red, and a slow-cooked beef & ale pie or warming vegetarian curry, is the best reward for outdoor exploits. Forage for British game and wild mushrooms on our specials, apple & blackberry crumble on Sundays and the good stuff every day.

## APÉRITIFS

Champagne Piper-Heidsieck 9.50  
Kir Royale 10.00 | Aperol Spritz 8.25  
Villa Ascenti Peach Grand Gin & Tonic 9.50

## SMALL PLATES

*Great for sharing over a drink while you decide.*

Nocerella, Gaeta & Cerignola Olives 3.75 🍷  
Jamón Serrano, Salchichón & Chorizo 5.75  
Warm Ciabatta & Garlic Butter 4.50 v  
Jimmy Butler's Honey Mustard Chipolatas, Spring Onions & Crispy Shallots 4.95  
Panko King Oyster Mushrooms, Stilton Mayo 5.25 v  
Halloumi Fries & Bloody Mary Ketchup 5.75 v  
Shawarma-spiced Houmous, Crispy Chickpeas & Flatbread 4.50 🍷  
Rosemary & Garlic-studded Camembert, Ciabatta Croûtes 8.75 v

## STARTERS

Goats' Cheese Croustillant, Fresh Figs & Honey 8.25 v  
Blythburgh Ham Scrumptet, English Mustard Mayonnaise 7.75  
Tempura Prawns, Chilli, Ginger & Sesame Dressing 9.00  
Today's Autumn Soup, Ciabatta - See Blackboard 6.25 v  
Pan-Fried Native Scallops,  
Purêed Cauliflower & Sherry-soaked Raisins 12.00  
Moroccan-baked Beetroot & Lentil Salad, Hazelnuts, Coriander & Mint, Yoghurt Dressing & Dukkah 7.00/13.00 🍷  
Add Honey & Mustard Pork 3.50 or Halloumi Croutons 2.50 v  
*A 25p contribution from this salad goes to Peach Foundation, which raises funds to support good causes in our local communities.*

## MAINS

Free-range Chicken Schnitzel, Garlic & Parsley Butter,  
Baby Kale, Parmesan & Fries 16.75  
Sri Lankan Spinach, Sweet Potato & Chickpea Curry, Cashews,  
Coconut Sambal, Basmati Rice & Chapati 14.50 🍷  
Coq Au Riesling, Smoked Bacon, Crisp Chicken Skin & New  
Potatoes 17.00  
Today's Autumn Vegetarian Special - See Blackboard v  
14 Hour Braised Beef & Ale Pie, Buttered Mash,  
Greens, Gravy 15.25  
Daily Market Fish, Brown Butter,  
New Potatoes, Wilted Spinach - Market Price  
Jimmy Butler's 100z Pork Chop, Roast Pumpkin, Apple,  
Brown Butter & Sage 18.00  
Roast Cod Fillet, Brown Shrimps, Pea Purée & Cucumber 21.50

## GRILL

*We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. 28 Day Dry-aged by Aubrey Allen for incredible flavour. When only a steak will do, make it one of these beauties.*

Steaks served with Chips & Rocket.  
Add Béarnaise or Peppercorn Sauce 1.75 | Add Onion Rings 3.95 v

8oz Rump Cap Steak 19.95  
12oz Sirloin on the Bone 28.00  
Steak Diane - Fillet Steak Medallions, Mushroom,  
Shallot & Cream Sauce 27.50  
Add extra 30z Fillet Medallion 5.50

Dirty Vegan Burger, Marmite Onions, Smoked Cheese,  
Tomato Relish & Fries 15.00 🍷  
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish,  
Gherkin & Fries 15.00  
Add Free-range Bacon 2.00 or Marmite Onions 1.50

## SIDES

Thick-cut Chips or Skinny Fries 4.00 🍷  
Sweetcorn Mac & Cheese 3.25 v  
Baby Kale Salad, Chardonnay Vinaigrette,  
Toasted Pumpkin Seeds 4.25 🍷  
Tenderstem Broccoli, Béarnaise 4.75 v  
Braised Red Cabbage 4.00 🍷

## PUDS & BRITISH CHEESES

Apple Tarte Tatin, Vanilla Ice Cream 7.00 🍷  
Warm Chocolate Fondant,  
Crème Fraîche & Pistachio Crumb 8.00 v  
Mascarpone Cheesecake, Totally Tropical Fruit 7.50 v  
Crème Brûlée, Shortbread 6.50 v  
Amarena Cherry Bakewell Tart, Yoghurt Ice Cream 7.50 v  
Salcombe Dairy Ice Creams & Sorbets 6.00 v  
*(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb, Blackcurrant or Raspberry Sorbet)*  
Mini Pud & Tea or Coffee 6.25  
*Chocolate Brownie or Smidgen of Cheese with your choice of Tea or Coffee*  
Our British cheeses change with the season & are all served ripe & ready with Chutney, Apple & Peter's Yard Crackers.  
Choose from: Baron Bigod | Blanche v | Maida Vale v | Rutland Red v | Beauvale  
All five cheeses 12.75 | Any three cheeses 7.50 | A single smidgen of cheese 4.00

v Vegetarian dishes 🍷 Vegan dishes We're also happy to adapt other dishes, please ask.

Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team. **Allergens:** before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens.



## WE ALWAYS SERVE THE GOOD STUFF

Naturally, since it's what we want to eat and drink ourselves. We enjoy long relationships with our food and drink suppliers because we have always sought out producers who feel the same way.

With thanks to some of our favourites.

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



### British Game

Wild Venison from suppliers who are passionate about farming sustainably



### British Cheese

Great-tasting cheese from excellent cheesemakers; Cropwell Bishop Creamery, Fen Farm Dairy and Clawson Cheesemakers to name a few



### Purity Brewery

Award-winning beer, local to our Warwickshire pubs



### Chase Distillery

British field to bottle single estate distillery, creating superb spirits



### Aubrey Allen

Grass-fed, dry-aged British beef



### Jimmy Butler

Free-range Blythburgh pork

### Portwood Asparagus

Grown in Norfolk and served only in season, because British is best



### Colchester day-boats

Native crab & fish



### Union Hand-Roasted

Ethically-sourced speciality coffee, for 20 years



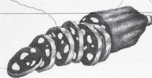
### Nyetimber Estate

World-renowned English Sparkling Wine Producer from West Sussex, Hampshire & Kent



### Laverstoke Farm

Hampshire-made buffalo mozzarella



### Capreolus Fine Foods

Award-winning charcuterie, using local, free-range or wild meat



### Merrifield Duck

Free-range & from a farm where welfare really counts



### Cornish Lamb

Quality lamb from traditional pastures



### Brixham day-boats

Cornish sardines, pollock & flat fish



### Salcombe Dairy

Award-winning ice-cream & sorbets

# The Fishes

MAKING LIFE PEACHY



We're proud members of The Sustainable Restaurant Association, aimed at accelerating environmental change within hospitality.