



# GLUTEN-FREE MENU

*As our kitchens and fryers contain gluten, and dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens.*

## APÉRITIFS

Champagne Piper-Heidsieck Cuvée Brut NV, France 9.50

Aperol Spritz 8.25

Kir Royale 10.00

Villa Ascenti Peach Grand Gin & Tonic 9.50

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## SMALL PLATES

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

Gluten-free Bread & Garlic Butter 4.50 ✓

Nocerella, Gaeta & Cerignola Olives 3.75 🥗

Shawarma-spiced Houmous, Crispy Chickpeas & Gluten-free Toast 4.50 🥗

Rosemary & Garlic-studded Camembert, Gluten-free Toast 8.75 ✓

Jamón Serrano, Salchichón & Chorizo 5.75

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## STARTERS

Today's Autumn Soup, Gluten-free Bread - See Blackboard 6.25 ✓

Pan-fried Native Scallops, Puréed 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*

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## MAINS

Coq Au Riesling, Smoked Bacon, Crisp Chicken Skin & New Potatoes 17.00

Sri Lankan Spinach, Sweet Potato & Chickpea Curry, Cashews, Coconut Sambal, Basmati Rice 14.50 🥗

Today's Autumn Vegetarian Special - Please Ask ✓

Daily Market Fish, Brown Butter, New Potatoes, Wilted Spinach - Market Price

Jimmy Butler's 100g Pork Chop, Roast Pumpkin, Apple, Brown Butter & Sage 18.00

Roast Cod Fillet, Brown Shrimps, Pea Purée & Cucumber 21.50

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## 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 New Potatoes & Rocket.*

8oz Rump Cap Steak 19.95

12oz Sirloin on the Bone 28.00

*Add Béarnaise or Peppercorn Sauce 1.75*

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## SIDES

Baby Kale Salad, Chardonnay Vinaigrette, Toasted Pumpkin Seeds 4.25 🥗

Tenderstem Broccoli, Béarnaise 4.75 ✓

Braised Red Cabbage 4.00 🥗

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## PUDS & BRITISH CHEESES

Crème Brûlée 6.50 ✓

Amarena Cherry Bakewell Tart, Yoghurt Ice Cream 7.50 ✓

Salcombe Dairy Ice Creams & Sorbets 6.00 ✓

*(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb, Blackcurrant or Raspberry Sorbet)*

Our British cheeses change with the season & are all served ripe & ready with Chutney, Apple & Gluten-free Bread.

Choose from: Baron Bigod ✓ | Blanche ✓ | Maida Vale ✓ | Rutland Red ✓ | Beauvale

All five cheeses 12.75 | Any three cheeses 7.50 | A single smidgen of cheese 4.00

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✓ **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. A 25p contribution from every salad goes to Peach Foundation, which raises funds to support good causes in our local communities. 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



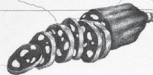
### Nyetimber Estate

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.