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

Nyetimber Classic Cuvée 10.00

Champagne Piper-Heidsieck 9.50

Kir Royale 10.00

Aperol Spritz 8.25

SMALL PLATES

Great for sharing over a drink while you decide.

Nocellara, Gaeta & Cerignola Olives 3.95

Jamón Serrano, Salchichón & Chorizo 5.95

Shawarma-spiced Houmous, Crispy Chickpeas & Gluten-free Toast 5.25

STARTERS

Today's Spring Soup, Gluten-free Bread - See Blackboard 6.25 V

Orange, Pistachio, Carrot & Red Chilli Salad, Ras El Hanout, Roast Lemon Dressing 7.25

Cured Chalk Stream Trout, Crème Fraîche & Lemon Dressing 9.25

Warm Honey & Walnut Camembert, Green Apple & Gluten-free Toast 9.00 V

MAINS

Coq Au Riesling, Grapes, Smoked Bacon, Crisp Chicken Skin & New Potatoes 19.50

Miso-glazed Cod, Black Rice, Choi Sum, Lime, Chilli & Coriander 22.50

Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price

South Indian Aubergine & Lentil Curry, Crispy Chickpeas, Basmati Rice 15.00

Jimmy Butler's Free-range Pork Chop, Butter Beans, Bacon & Courgette, Apple Salsa 18.75

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 21.50

12oz Sirloin on the Bone 29.50

Add Béarnaise, Chimichurri or Peppercorn Sauce 2.25

SIDES

Purple Sprouting Broccoli, Chimichurri 4.50

Creamed Spinach, Roast Garlic & Nutmeg 4.25 V

PUDS & BRITISH CHEESES

Rhubarb Trifle, Lemon & Mascarpone Cream 7.50 V

Salcombe Dairy Ice Cream & Sorbet 6.50 V

(Choose Three: Vanilla, Chocolate, Raspberry Ripple, Honeycomb, Blackcurrant or Mango Sorbet)

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

Choose from: Baron Bigod | Luna Goats V | Baby Baronet | Pitchfork Cheddar | Beauvale Blue

All Five Cheeses 13.00 | Any Three Cheeses 8.50 | Smidgen of Cheese 4.50

V **Vegetarian Ingredients** **Vegan Ingredients** Please note - some items may be cooked in multi-purpose fryers.

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. If you want to know more about how our dishes are cooked or prepared, please talk to us. 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 superfood salad goes to Peach Foundation, which raises funds to support good causes in our local communities.**

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

The Fishes

PEACH PUBS
Making Life Peachy

SUSTAINABLE RESTAURANT ASSOCIATION
FOOD MADE GOOD
FOODMADEGOOD.ORG

We're proud members of The Sustainable Restaurant Association, accelerating environmental change within hospitality. Our coveted Three Star Accreditation makes us best in class.