



Autumn brings us wonderful things - berries and mushrooms, apples and pears, game, pies and hearty slow braises. We always serve the good stuff because it's what we want to eat ourselves.

### DELI

Warm Mini Bloomer & Garlic Butter 3.25    Campagnola Olives 3.00

#### VEGGIE BOARD 15.25

Soy & Chilli Marinated Aubergine  
Tomato Houmous & Toasted Pitta  
Beetroot, Fennel & Wild Rice Salad  
Spiced Cauliflower Salad

#### BUTCHER'S BOARD 15.25

Duck Rillettes, Chutney & Croûtes  
Dandy Rib Scrumpets & Truffle Mayonnaise  
Air-dried Dorset Pork & Pickles  
Sweet & Spicy Free-range Chicken Wings

#### FAVOURITES BOARD 15.25

Sweet & Spicy Free-range Chicken Wings  
Devon Crab on Buttered Crumpets  
Tomato Houmous & Toasted Pitta  
Smoked Mackerel & Horseradish on Toast

#### FISH BOARD 15.25

Smoked Mackerel & Horseradish on Toast  
Devon Crab on Buttered Crumpets  
Cured-salmon Goujons, Sesame Miso Dip  
Taramasalata & Croûtes

### MONDAY - SATURDAY FIXED PRICE LUNCH

Choose two or three courses from Starters, Classics or Puddings for 15.50 / 18.50

### STARTERS

Warm Crispy Camembert, Fig Relish & Rocket 7.50  
White Onion & Thyme Soup, Cheddar Croutons 5.75  
Sautéed Wild Mushroom & Celeriac Purée Tart, Rocket & Parmesan 7.00  
Smoked Trout Pâté, Cornichons & Toasted Bloomer 7.75  
Air-dried Dorset Pork, Celeriac & Apple Slaw, Cider Dressing 7.50  
Devon Crab on Buttered Crumpets, Spinach, Spring Onion Salsa 8.75

### EITHER/OR

Warm Free-range Chorizo & Poached Egg Salad, Croutons & Sherry Dressing 8.00 / 15.50  
Severn & Wye Haddock Smokie, Crusty Bread 7.75 / 14.50  
Beetroot, Fennel & Wild Rice Salad, Orange & Shallot Dressing 7.00 / 13.50  
*Add Free-range Chicken 2.50 or Feta 2.00*

The Autumn salad includes a discretionary 25p contribution to The Peach Foundation, which supports healthy eating, sports and conservation in Kenya.

### CLASSICS

Moules Marinières & Skinny Chips 13.50  
Free-range Duck Leg, Braised Cannellini Beans, Cabbage & Bacon 13.75  
Beer-battered Fish & Chips, Peas, Tartare Sauce 13.75  
14 Hour Braised Beef & Ale Pie, Mash, Greens & Gravy 14.50  
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips 13.75  
*Add Free-range Bacon, Mushroom or Onion Rings 1.75*

### MAINS

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75  
Roasted Cauliflower Steak & Polenta, Romesco Sauce 13.75  
Pan-seared Native Scallops, Cauliflower Purée, Bacon Lardons, Apple & Lamb's Lettuce Salad 19.75  
Slow-cooked Lamb Shank, Creamy Mash, Kale & Mint Jus 17.25  
Pan-fried Cod, Puy Lentils, Glazed Leeks & Salsa Verde 16.75  
28 Day Dry-aged 9oz Bavette Steak, Chips, Watercress, Slow-roasted Tomato & Béarnaise 18.50

Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour and tenderness.

### SANDWICHES

Classic BLT - Smoked Bacon, Baby Gem & Tomato 6.75  
Warm Fish Goujons, Lettuce & Tartare Sauce Roll 6.25  
Beetroot, Feta & Rocket Wrap, Cucumber & Mint 6.00  
*Add Soup of the Day or Chips 2.50*

### SIDES

Rustic Chips 3.50    Skinny Chips 3.50    Bubble & Squeak 2.75    Garden Salad, Beetroot & Thyme Dressing 3.75  
Beetroot, Fennel & Wild Rice Salad, Orange & Shallot Dressing 3.75    Maple & Thyme-roasted Chantenay Carrots 2.75  
Creamed Spinach 2.75    Beer-battered Onion Rings 3.50

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

Whilst we don't offer a children's menu, 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.

A 10% service charge is added to parties of six or more. All tips go to the team.