

SPRING AT THE CHEQUERS



We always serve the good stuff. In Spring we enjoy the earliest and best asparagus, Yorkshire rhubarb and superb farmhouse cheeses. As the days lengthen and sunshine returns we can once again look forward to sitting outside with a glass of our favourite wine and a plate of something delicious.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

BUTCHER'S BOARD 15.25
Buttermilk Chicken & Sriracha Mayo
Ham & Cheddar Croquettes
Dorset Air-dried Ham & Cornichons
Adobo-spiced Pulled Pork Taco

FISH BOARD 15.25
Smoked Salmon Pâté & Croûtes
Masala Fishcake, Lemon & Chilli Pickle
Prawns, Marie Rose & Baby Gem
Fish Goujons & Lemon Mayo

VEGGIE BOARD 14.75
Halloumi & Avocado Corn Taco
Cheddar & Potato Sausage Roll
Spiced Tomato Houmous & Pitta
Edamame Beans & Soy Dressing

STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50
Spinach & Wild Garlic Soup, Goats' Curd Croûtes 6.00
Hot-smoked Hampshire Trout, Pickled Rhubarb, Radish & Watercress Salad 8.00
Blythburgh Ham & Westcombe Cheddar Croquettes, Celery & Apple, Mustard Mayonnaise 7.75
Devon Crab, Grapefruit, Pea Shoot & Dill Salad 8.75
Pan-seared Native Scallops, Risotto Primavera, Preserved Lemon 10.50 / 19.75
Bang Bang Chicken, Cucumber & Peanut Salad, Sesame Dressing 8.50 / 16.50
Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds, Harissa Dressing 6.75 / 13.50
Add Buttermilk Chicken, Avocado or Feta 2.50

MAINS

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 16.50
Roast Monkfish, Salsify, Seashore Vegetables, Chorizo Sauce 18.50
Free-range Chicken & Ham Pie, Mash, Hispi Cabbage & Gravy 14.75
Soft Polenta, Pepperonata, Baked Ricotta, Black Olive Salsa & Toasted Almonds 14.00
Cornish Lamb Rump, Pearl Barley & Spring Vegetables, Lamb Broth 21.50
Slow-braised Pork Belly, Potato Terrine, Creamed Spinach, Caramelised Apple 17.50
Sri Lankan Sweet Potato & Cashew Nut Curry, Chapati Bread, Lemon & Chilli Pickle, Coconut Sambal 14.50
Poached & Smoked Salmon Fishcake, Watercress Salad & Lemon Mayonnaise 14.25
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips 13.75
Add Free-range Bacon, Mushroom or Onion Rings 1.75

STEAKS

Pièce De Bœuf, Potato Purée, Sautéed Wild Mushrooms, Crispy Shallots 28.00
28 Day Dry-aged 8oz Rump Steak, Chips & Rocket 19.75
28 Day Dry-aged 10oz Flat Iron Steak, Chips & Rocket 25.00
Add your choice of Béarnaise or Peppercorn Sauce



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

SIDES

Rustic Chips 3.75 Spring Vegetable Salad, Orange & Shallot Dressing 3.75 Skinny Chips 3.75
Tenderstem Broccoli & Herb Crumb 2.75 Buttered New Potatoes 2.75
Green Salad & Soft Herbs, Avocado Dressing 3.75 Beer-battered Onion Rings 3.50

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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.

A 25p contribution from every Superfood Salad sold supports The Peach Foundation; supporting education and promotion of healthy eating, sports and conservation in Kenya.