



LUNCH AT THE CHEQUERS

BREAD & OLIVES

Warm Mini Bloomer & Garlic Butter 3.25
Campagnola Olives 3.00
Artisan Breads & Butters 4.50

DELI PLATES

CHOOSE ANY THREE FOR 12.00
Buttermilk Chicken & Chipotle Mayo 4.75
Halloumi Fries & Bloody Mary Ketchup 4.50
Dorset Charcuterie & Cornichons 4.00
Whitebait & Aioli 4.50
Tomato Houmous, Dukkah & Toasted Pitta 4.00
Beetroot Falafel & Coconut Yoghurt 4.50
Severn & Wye Smoked Salmon, Brown Bread & Capers 4.75
Honey & Mustard Chipolatas 4.00

STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50
Leek & Baked Potato Soup, Crème Fraîche 6.00
Chorizo Scotch Egg, Aioli 8.00
Potted Native Crab, Toasted Sourdough 9.00
Crispy Pig Cheeks, Apple, Celeriac & Walnut Salad,
Mustard Dressing 7.75
Sumac-roasted Cauliflower, Chickpea Tabbouleh
& Tahini Dressing 7.25
Seared Native Scallops, Black Pudding
& Curried Cauliflower, Pear Salsa & Crispy Bacon 11.50

EITHER / OR

Bang Bang Chicken, Cucumber & Peanut Salad,
Sesame Dressing 8.00 / 15.00
Poached & Smoked Salmon Fishcake,
Wilted Spinach & Lemon Butter Sauce 7.50 / 14.50
Warm Salad of Balsamic-roasted Peppers & Fennel,
Avocado, Tomato & Lentils, Maple Dressing 6.00 / 11.50
Add Free-range Chicken or Grilled Halloumi 2.50

ON TOAST

Creamy Garlic Mushrooms on Sourdough 8.25
Severn & Wye Smoked Salmon,
Poached Egg & Hollandaise 10.25
Ham Hock & Cheddar Rarebit 9.25

SANDWICHES

Aubrey's Steak Bloomer - Dry-aged Flat Iron Steak
& Red Onion Jam, Watercress & Horseradish 11.00
Warm Fish Goujons, Lettuce & Tartare Sauce Roll 6.25
Winterdale Cheddar & Pickle Sandwich 5.75
Add Chips, Salad or Soup 2.50

MAINS

Free-range Chicken Milanese, Garlic & Sage Butter,
Skinny Fries or Green Salad 16.00
Pan-fried Chalk Steam Trout, Thyme-roasted Beetroot,
Kale & Chive Butter Sauce 17.50
Sri Lankan Sweet Potato & Cashew Curry, Chapati,
Lime Pickle, Coconut Sambal 14.75
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Jus 15.00
Broccoli & Stilton Tart, Almond, Pear & Baby Leaf Salad 13.50
Grilled Calves Liver, Smoked Bacon, Kale & Mash 16.50
Maple-roasted Beetroot, Goats' Cheese,
Beetroot Barley & Pine Nuts 13.75
28 Day Dry-aged Rump Cap Steak, Chips,
Watercress & Bearnaise 19.75
Pan-fried Glitne Halibut, Clam & Pancetta Chowder,
Crab Tartare 21.50
Battered Cod & Thick-cut Chips, Mushy Peas & Tartare Sauce 14.50
Free-range Coq Au Vin & Seasonal Greens 14.50
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish,
Gherkin & Fries 14.25
Add Free-range Bacon, Mushroom or Onion Rings 2.00

SIDES

Thick-cut Chips or Skinny Fries 4.00
Green Salad & Soft Herbs, Avocado Dressing 3.75
Honey & Thyme Roasted Roots 3.75
Buttered New Potatoes or Creamed Mash 3.75
Seasonal Greens 3.75
Beer-Battered Onion Rings 3.75
Hispi Cabbage Wedge, Smoked Bacon Crumb & Chives 3.75
Halloumi Fries & Bloody Mary Ketchup 4.50

PUDS & CHEESE

Warm Chocolate Fondant, Honeycomb Ice Cream
& Chocolate Sauce 7.25
Warm Pistachio & Raspberry Bakewell Tart, Clotted Cream 6.75
Vanilla Crème Brûlée & Shortbread 6.50
Apple Tarte Tatin & Vanilla Ice Cream 7.00
Lemon Cheesecake & Blueberry Compote 6.75
Blackberry & Sherry Trifle 6.50
Salcombe Dairy Ice Creams & Sorbets 5.75
(Madagascan Vanilla, Chocolate, Strawberry or Salted Caramel,
Lemon or Blackcurrant Sorbet)
Cheese - Our cheeses change with the season & are all
served ripe and ready with chutney, apple & water biscuits
Choose Gillot Camembert, Ashlynn Goats, Winterdale Cheddar
or Beauvale Blue
All four cheeses 10.50
Any three cheeses 7.75
A single smidgen of cheese 3.75
Mini Pud of the Day or Single Smidgen
of Cheese & your choice of Coffee or Tea 5.75

www.makinglifepeachy.com

Children are heartily welcome and 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. An optional 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.

