

# SUMMER

# MENU

Summer is always an exciting season, make the most of it. Sunny days outdoors and longer evenings to enjoy the best Devon crab, fresh watermelon salad, Isle of Wight tomatoes and sweet English berries. A glass of rosé wouldn't be out of place either. Cheers!

## APÉRITIFS

Nyetimber Classic Cuvée 10.00 Champagne Piper-Heidsieck 9.50 Negroni 9.50 Aperol Spritz 8.50

### SMALL PLATES

Great for sharing over a drink while you decide.

Nocellara, Gaeta & Cerignola Olives 3.95 

Jamón Serrano, Salchichón & Chorizo 5.95

Warm Ciabatta & Garlic Butter 5.25 

Jimmy Butler's Honey Mustard Chipolatas,
Spring Onions & Crispy Shallots 5.50

Padron Peppers, Sea Salt 6.00 👄

Shawarma-spiced Houmous, Crispy Chickpeas & Flatbread 5.25 Halloumi Fries & Bloody Mary Ketchup 6.25 V

### STARTERS

Goats' Cheese Croustillant, Fresh Figs & Honey 8.75 V
Hand-picked Devon Crab & Poached Salmon Salad 12.25
Merrifield Duck Scrumpet, Hoi Sin,
Cucumber & Spring Onion Salad 8.95
Today's Summer Soup, Ciabatta - See Blackboard 6.50 V
Garlic & Paprika King Prawns, Roast Tomatoes,
Toasted Sourdough 9.95

Hot & Sour Salad, Watermelon, Chilli, Red Pepper, Peanuts & Sesame 7.25 / 13.25 — Add Crispy Pork 3.50 or Halloumi Croutons 3.00 V

Free-range Chicken Supreme, Chorizo,

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

### MAINS

Greens, Gravy 15.50

Butter Beans & Tomato 19.50

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

Jimmy Butler's Pork Belly, Champ Mash, Crackling,
Peas, Courgettes & Beans 19.50

Satay Aubergine, Sautéed Spinach,
Ginger & Coriander Slaw 15.25

Free-range Chicken Schnitzel, Garlic & Parsley Butter,
Rocket, Parmesan & Fries 17.75

Today's Summer Vegetarian Special - See Blackboard V
14 Hour Braised Beef & Ale Pie, Buttered Mash,

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

### GRILL

We serve the best British beef. Grass-fed, naturally slow-grown on carboncapturing 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 Chips & Rocket | Add Onion Rings 4.50 V Add Béarnaise or Peppercorn Sauce 2.25

8oz Rump Cap Steak 21.50
12oz Sirloin on the Bone 29.75
Steak Diane - Fillet Steak Medallions, Mushroom,
Shallot & Cream Sauce 29.00 | Add extra 3oz Fillet Medallion 5.50
Shrimp Burger, Gochu Mayonnaise, Baby Gem & Fries 16.50
Dirty Vegan Burger, Marmite Onions, Smoked Cheese,
Tomato Relish & Fries 15.50
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish,
Gherkin & Fries 15.50
Add Free-range Bacon 2.00 or Marmite Onions 1.50 V

## SIDES

Thick-cut Chips or Skinny Fries 4.25 Peas, Courgettes, Beans, Lemon & Olive Oil 4.00 Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.25 Isle of Wight Tomato Salad 4.75 Truffle Mac & Cheese 4.25 V

## PUDS & BRITISH CHEESES

Pavlova - English Raspberries, Passion Fruit Curd 8.00 V

Chocolate & Salted Caramel Torte, Crème Fraîche 8.50 **v**Apple Tarte Tatin, Vanilla Ice Cream 7.75 
Banoffee Cheesecake, Rum-soaked Raisins, Bananas & Pecans 8.25 **v**Lemon Posset, White Chocolate 7.50 **v**Jude's Ice Cream & Sorbet 6.50 **v**(Choose Three: Vanilla, Strawberry, Salted Caramel, Chocolate, Lemon or Raspberry Sorbet)

Mini Pud & Tea or Coffee 6.50

Chocolate Brownie or Smidgen of Cheese with your choice of Tea or Coffee

Our British cheeses change with the season & are all served ripe & ready with Chutney, Apple & Peter's Yard Crackers

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

#### 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





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