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MAKING LIFE PEACHY

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# SPRING AT THE HIGH FIELD

We always serve the good stuff – in Spring that means the earliest and best Wye Valley asparagus, day-boat fish hot-foot from Brixham, Yorkshire rhubarb and superb farmhouse cheeses like Rosary goats' cheese. 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 BOARDS

Warm Mini Bloomer & Garlic Butter 3.25    Campagnola Olives 3.00    Spiced Almonds 3.00

### VEGGIE BOARD 14.50

Cheddar, Spring Onion & Potato Cakes,  
Carrot & Chickpea Salad, Harissa Dressing  
Whipped Goats' Cheese Croûtes, Crushed  
Peas & Broad Beans  
Spiced Tomato Houmous & Toasted Pitta

### BUTCHER'S BOARD 14.50

Black & Blue Bavette, Béarnaise Sauce  
Smoked Ham Croquettes, Piccalilli Mayo  
Ibérico Bellota Chorizo & Shaved Manchego  
Spiced Lamb Koftas & Toasted Pitta

### FISH BOARD 14.50

Breaded Whitebait & Chilli Mayonnaise  
Poached Salmon & Watercress,  
Lemon Crème Fraîche  
Smoked Mackerel Pâté & Croûtes  
Devon Crab Cakes & Tomato Salsa

## STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50

Soup of the Day 5.50

Pan-seared Native Scallops, Cauliflower Purée, Crispy Serrano Ham 10.50

Severn & Wye Smoked Salmon, Soused Cucumber, Lemon Crème Fraîche 7.50

Smoked Ham Croquettes, Piccalilli Mayonnaise 7.50

## EITHER/OR

Starter/Main

Spring Vegetable Risotto, Parmesan, Lemon & Parsley 7.25 / 13.25

Honey & Mustard Pig Cheeks, Spring Onion Hash Browns & Slaw 8.50 / 15.75

Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds & Harissa Dressing 6.75 / 12.75

*Add Chicken, Grilled Halloumi or Poached Salmon 2.00*

This includes a discretionary 25p contribution to The Peach Foundation, which supports education and promotion of healthy eating, sports and conservation in Africa.

## MAINS

Pan-fried Sea Bream, Saffron Potatoes, Samphire & Chervil Butter 17.00

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75

Braised Merrifield Duck Leg, Spring Cabbage, Bacon & Cannellini Bean Cream 14.50

Cauliflower & Chickpea Curry, Onion Seed Flatbread, Mint Yoghurt 13.75

Cornish Lamb Cutlets, Braised Belly, Minted Gnocchi, Baby Gem & Peas 19.75

Pan-fried Salmon, Purple Sprouting Broccoli, Lemon & Tarragon Sauce 14.75

Slow-cooked Pork Belly, Dauphinoise Potatoes, Black Pudding, Apple & Cider Sauce 17.50

What's the Fish – Market Price

## GRILL

28 Day Dry-aged 225g Rump Cap Steak 19.75

28 Day Dry-aged 250g Rib Eye Steak 27.50

28 Day Dry-aged 225g Sirloin Steak 24.00

*All Steaks Served with Rocket, Chips, Slow-roasted Plum Tomato & a 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

Aubrey Allen  
The Chef's Butcher

## SIDES

Rustic Chips 3.50    Skinny Chips 3.50    New Potatoes & Minted Butter 2.50    Garden Salad, Orange & Shallot Dressing 3.75

Carrot & Chickpea Salad, Harissa Dressing 3.75    Spring Greens & Peas 2.50    Buttered Purple Sprouting Broccoli & Toasted Almonds 2.75

Beer-battered Onion Rings 3.50

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

Children are heartily welcome and we are happy to make them simplified versions of our dishes. If your child would like a small portion at half price, please ask us.

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

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www.makinglifepeachy.com