



LUNCH AT THE HIGH FIELD

DELI

Warm Mini Bloomer & Garlic Butter 3.25
Campagnola Olives 3.00
Artisan Breads & Butters 4.25

FAVOURITES BOARD 16.25

Buttermilk Chicken & Chipotle Mayo
Honey & Mustard Chipolatas
Severn & Wye Smoked Salmon, Brown Bread & Capers
Whitebait & Aioli

VEGETARIAN BOARD 14.75

Halloumi Fries & Bloody Mary Ketchup
Saag Aloo Croquettes & Mango Chutney
Tomato Houmous, Dukkah & Toasted Pitta
Balsamic-roasted Peppers, Fennel, Avocado & Tomatoes

STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50
Soup of the Day - See Specials 5.75
Grilled Sardines, Harissa Mayonnaise & Rocket 7.50
Potted Native Crab, Toasted Sourdough 9.00
Air-dried Dorset Beef, Pear, Pecorino & Pine Nuts 8.50
Saag Aloo Croquettes & Mango Chutney 7.00
Pan-seared Native Scallops, Celeriac Purée,
Apple & Hazelnut Salad 11.00

EITHER / OR

Bang Bang Chicken, Cucumber & Peanut Salad,
Sesame Dressing 7.50 / 14.50
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 8.00
Severn & Wye Smoked Salmon, Brown Bread & Capers 8.50
Ham Hock & Cheddar Rarebit 8.00

SANDWICHES

Warm Fish Goujons, Lettuce & Tartare Sauce
on White Bloomer 6.25
Coronation Chicken, Coriander & Iceberg Lettuce
on Granary 6.50
Beetroot, Feta & Rocket Wrap, Cucumber & Mint 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 Fillets of Sea Bass, Saffron Potatoes,
Sprouting Broccoli & Shellfish Sauce 16.50
Shiitake, Chestnut & Oyster Mushroom Pappardelle,
White Wine Sauce & Walnuts 14.00
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy 14.50
Caramelised Shallot Tart, Goats' Cheese & Beetroot 13.00
Grilled Calves Liver, Smoked Bacon, Kale & Mash 17.50
Vegetable Biryani, Cauliflower Rice, Red Lentil Dahl & Chapati 13.75
28 Day Dry-aged Rump Cap Steak, Chips & Béarnaise 19.75
Roasted Hake, Cavolo Nero, Pancetta & Butternut Squash 17.25
Battered Cod & Thick-cut Chips, Mushy Peas, Tartare Sauce 14.50
Free-range Coq Au Vin & Seasonal Greens 13.75
Aubrey's Steak Burger, Cheddar Cheese,
Burger Relish, Gherkin & Fries 14.00
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, Salted Caramel Ice Cream
& Honeycomb 7.75
Poached Pear, Mascarpone & Hazelnut Brittle 6.50
Crème Brûlée & Shortbread 6.50
Apple Tarte Tatin & Vanilla Ice Cream 6.75
Tiramisu Cheesecake 6.75
Cherry & Almond Trifle 6.75
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 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.

