GLUTEN-FREE MENU

As our kitchens and fryers contain gluten, and dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens.

APÉRITIFS

Champagne Piper-Heidsieck 9.50

Aperol Spritz 8.25

Kir Royale 10.00

Pineapple Daiquiri 8.75

SMALL PLATES

Great for sharing over a drink while you decide.

Nocellara, Gaeta & Cerignola Olives 3.95

Shawarma-spiced Houmous, Crispy Chickpeas & Gluten-free Toast 4.95

Rosemary & Garlic-studded Camembert, Gluten-free Toast 8.95 v

Jamón Serrano, Salchichón & Chorizo 5.75

STARTERS

Today's Winter Soup, Gluten-free Bread - See Blackboard 6.25 v

Free-range Chicken & Ham Hock Terrine, Apple & Raisin Salad 8.75

Pan-fried Native Scallops, Chorizo, White Bean & Leeks 12.25

Roast Squash & Red Pepper Salad, Black Rice, Ginger & Sesame 7.00/13.00

MAINS

Jimmy Butler's 10oz Pork Chop, Roast Pumpkin, Apple, Brown Butter & Sage 19.00

Thai Red Curry - Cauliflower, Pak Choi, Coconut & Potato, Toasted Cashews & Basmati Rice 14.75

Today's Winter Vegetarian Special - Please Ask v

Daily Market Fish, Brown Butter, New Potatoes, Wilted Spinach - Market Price

Merrifield Duck Shepherd's Pie, Confit Duck Crumb & Pickled Red Cabbage 18.50

Cornish Monkfish Fillet, Persian-spiced Aubergine, Pomegranate & Pine Nuts 24.50

GRILL

We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing 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 New Potatoes & Rocket

8oz Rump Cap Steak 21.50

12oz Sirloin on the Bone 29.00

Add Béarnaise or Peppercorn Sauce 2.00

SIDES

Butter Leaf Salad, Toasted Seeds, Soft Herbs & Chardonnay Vinaigrette 4.25

Leeks & Maple-cured Ham 4.75

Creamed Spinach, Roast Garlic & Nutmeg 4.25 v

PUDS & BRITISH CHEESES

Lemon Pannacotta, Poached Rhubarb, Almond Crumble 6.75 v

Salcombe Dairy Ice Cream & Sorbet 6.00 v

(*Choose Three: Vanilla, Chocolate, Raspberry Ripple, Honeycomb, Blackcurrant or Mango Sorbet*)

Our British cheeses change with the season & are all served ripe & ready with Chutney, Apple & Gluten-free Toast

Choose from: Baron Bigod | Blanche v | Rutland Red v | Beauvale

All Five Cheeses 12.75 | Any Three Cheeses 8.00 | Smidgen of Cheese 4.50

v Vegetarian dishes **Vegan dishes** We're also happy to adapt other dishes, please ask.

Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team. **A 25p contribution from every salad goes to Peach Foundation, which raises funds to support good causes in our local communities. Allergens:** before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us.

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

THE HIGH FIELD

MAKING LIFE PEACHY

thesra.org
SUSTAINABLE RESTAURANT ASSOCIATION

We're proud members of The Sustainable Restaurant Association, aimed at accelerating environmental change within hospitality. **Our Three Star Accreditation** makes us best in class, and a leading sustainability pub company.