

Autumn brings us wonderful things - berries and mushrooms, apples and pears, game, pies and hearty slow braises. We always serve the good stuff because it's what we want to eat ourselves.

DELL

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

DELI BOARD 15.00

Devon Crab on Buttered Crumpets Sweet & Spicy Free-range Chicken Wings Cured-salmon Goujons, Sesame Miso Dip Duck Rillettes, Chutney & Croûtes

VEGGIE BOARD 15.00

Soy & Chilli Marinated Aubergine Tomato Houmous & Toasted Pitta Beetroot, Fennel & Wild Rice Salad Spiced Cauliflower Salad

MONDAY - SATURDAY FIXED PRICE LUNCH

Choose two or three courses from Starters, Classics or Puddings for 14.75 / 17.75

STARTERS

Autumn Minestrone Soup & Salsa Verde 5.75

Warm Crispy Camembert, Tomato Chutney & Rocket 7.00

Duck Rillettes, Plum Chutney & Toasted Sourdough 7.50

Brixham Crab Cakes, Sweet Chilli Sauce, Cucumber & Coriander Salad 7.75

Warm Free-range Chorizo & Poached Egg Salad, Croutons & Sherry Dressing 7.75 / 14.75

Beetroot, Fennel & Wild Rice Salad, Orange & Shallot Dressing 6.50 / 12.50

Add Free-range Chicken 2.50 or Feta 2.00

The Autumn salad includes a discretionary 25p contribution to The Peach Foundation, which supports healthy eating, sports and conservation in Kenya.

CLASSICS

Roast of the Day - See Blackboard
Severn & Wye Haddock Smokie, Crusty Bread 14.50
Beer-battered Fish & Chips, Peas, Tartare Sauce 13.50
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy 14.50
Wild Mushroom Tortelloni, Garlic & Parsley Oil 13.00
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips 13.75
Add Free-range Bacon 1.75, Mushroom or Onion Rings 1.50

MAINS

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75
Pan-fried Sea Bass Fillets, Wild Mushroom, Spinach & Potato Fricassée, Salsa Verde 16.75
Sri Lankan Butternut Squash & Red Lentil Curry, Wild Rice & Roti Bread 13.25
Merrifield Duck Breast, Kale, Dauphinoise Potato, Port & Blackberry Jus 21.00
Slow & Low Cornish Lamb Shank, Cavolo Nero, Red Wine & Bean Ragù 17.75
28 Day Dry-aged 8oz Rump Steak, Chips, Watercress, Slow-roasted Tomato & Béarnaise Sauce 19.50

SANDWICHES

Beetroot, Feta & Rocket Wrap, Cucumber & Mint 6.00
Warm Fish Goujons, Lettuce & Tartare Sauce Roll 6.75
Roast Meat Roll of the Day & Gravy 7.25

Add Chips or Soup of the Day 2.00

SIDES

Skinny Chips 3.50 Onion Rings 3.50 Chips 3.50 Garden Salad, Beetroot & Thyme Dressing 3.75

Beetroot, Fennel & Wild Rice Salad, Orange & Shallot Dressing 3.75 Dauphinoise Potato 3.75

Creamed Spinach 2.75 Maple & Thyme-roasted Chantenay Carrots 2.75

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