



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

- 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
- Shawarma-spiced Houmous, Crispy Chickpeas & Gluten-free Toast 5.25 

STARTERS

- Today's Summer Soup, Gluten-free Bread - See Blackboard 6.50 
- Garlic & Paprika King Prawns, Roast Tomatoes, Gluten-free Toast 9.95
- Hand-picked Devon Crab & Poached Salmon Salad 12.25
- Hot & Sour Salad, Watermelon, Chilli, Red Pepper, Peanuts & Sesame 7.25 / 13.25 

MAINS

- Free-range Chicken Supreme, Chorizo, 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 
- 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 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 29.75
- Add Béarnaise or Peppercorn Sauce 2.25*

SIDES

- 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 
- Buttered New Potatoes 4.00 

PUDS & BRITISH CHEESES

- Pavlova - English Raspberries, Passion Fruit Curd 8.00 
- Lemon Posset, White Chocolate 7.50 
- Jude's Ice Cream & Sorbet 6.50 

(Choose Three: Vanilla, Strawberry, Salted Caramel, Chocolate, Lemon or Raspberry Sorbet)

- Our British cheeses change with the season & are all served ripe & ready with Chutney, Apple & Gluten-free Toast
- Choose from: Baron Bigod | Luna Goats  | Baby Baronet | Pitchfork Cheddar | Beauvale Blue
- All Five Cheeses 13.00 | Any Three Cheeses 8.50 | Smidgen of Cheese 4.50

 **Vegetarian Ingredients**  **Vegan Ingredients** Please note - some items may be cooked in multi-purpose fryers.

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. 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 superfood salad goes to Peach Foundation, which raises funds to support good causes in our local communities.

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



British Game

Wild venison from suppliers who are passionate about farming sustainably



British Cheese

Great tasting cheese from award-winning cheesemakers



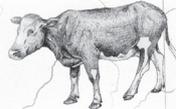
Purity Brewery

Award-winning beer, local to our Warwickshire pubs



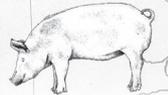
Chase Distillery

Single estate distillery, creating some of our favourite gin and vodka



Aubrey Allen

Grass-fed, dry-aged British beef

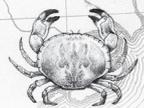


Jimmy Butler

Free-range Blythburgh pork

Portwood Asparagus

Grown in Norfolk & served only in season, because British is best



Colchester Day-boats

Hand-picked & native



Union Hand-Roasted

Ethically-sourced speciality coffee, for 20 years



Severn & Wye Smokery

Smoking salmon traditionally



Jude's Ice Cream

Unbelievably delicious and carbon negative



Nyetimber Estate

World-renowned English Sparkling wine producer from West Sussex, Hampshire & Kent



Merrifield Duck

Free-range & from a farm where welfare really counts



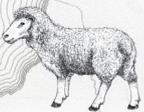
Capreolus Fine Foods

Award-winning charcuterie using local, free-range or wild meat



Laverstoke Farm

Hampshire-made buffalo mozzarella



Cornish Lamb

Quality lamb from traditional pastures



Brixham Day-boats

Cornish sardines, pollock & flat fish



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