



WINTER AT THE STAR & GARTER

APÉRITIFS

Champagne Piper-Heidsieck Cuvée Brut NV, France 8.75
Marilyn Monroe's favourite, served at the Oscars.

Aperol Spritz 8.00
A mix of Aperol, Prosecco & soda. Perfect pre-dinner.

Kir Royale 9.25
Champagne Piper-Heidsieck & British blackcurrant liqueur.

BREAD & OLIVES

Warm Mini Bloomer & Garlic Butter 3.50

Campagnola Olives 3.25

Sourdough, Olive Oil & Dukkah 4.25

DELI PLATES

CHOOSE ANY THREE FOR 12.00

Buttermilk Chicken & Chipotle Mayo 4.75

Halloumi Fries & Bloody Mary Ketchup 4.75

Charcuterie & Cornichons 4.00

Pollock Scampi & Tartare Sauce 5.25

Baba Ghanoush, Pomegranate & Flatbread 4.00

Beetroot Falafel & Coconut Yoghurt 4.50

Severn & Wye Smoked Salmon, Brown Bread & Capers 4.75

Honey & Mustard Chipolatas 4.00

STARTERS

Garlic & Rosemary Studded Camembert,
Toasted Sourdough 7.50

French Onion Soup, Gruyère Croûte 5.75

Smoked Free-range Ham & Cheddar Croquettes, Piccalilli 7.50

Potted Brixham Crab, Toasted Sourdough 8.75

Aubrey Allen's Beef Carpaccio, Pickled Vegetables,
Horseradish 8.50

Cauliflower Fritters, Baba Ghanoush, Rose Harissa 7.00

Creamy Garlic Mushrooms on Sourdough Toast 7.25

Native Scallops, Cauliflower Purée,
Black Pudding & Pickled Apple 11.00

CHEESE

Our cheeses change with the season & are all served ripe
and ready with chutney, apple & water biscuits

Choose from:

Gillot Camembert

Ashlynn Goats

Winterdale Cheddar

Beauvale Blue

All four cheeses 10.50

Any three cheeses 7.75

A single smidgen of cheese 3.75

EITHER / OR

Bang Bang Chicken, Cucumber & Peanut Salad, Sesame 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

MAINS

Free-range Chicken Milanese, Garlic & Sage Butter,
Skinny Fries or Green Salad 16.00

Today's Market Fish, Brown Butter, Capers & Shaved Fennel
(Market Price)

Butcher's Steak of the Day – See Blackboard

Wild Mushroom & Pea Tart, Truffle Hollandaise, Rocket,
Radish & Beetroot Salad 14.50

14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy 14.50

Rack of Cornish Lamb & Braised Shoulder Boulangère,
Red Cabbage, Jus 23.50

Grilled Calves Liver, Smoked Bacon, Mash & Shallot Sauce 17.50

Sri Lankan Sweet Potato & Cashew Curry, Chapati,
Lime Pickle, Coconut Sambal 14.50

28 Day Dry-aged 8oz Rump Cap Steak, Chips & Rocket 19.75

Add Béarnaise or Peppercorn Sauce

Roast Cod, Wild Mushroom & Spinach Fricassée, Hollandaise 19.75

Free-range Coq Au Vin & Seasonal Greens 13.75

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish & Fries 14.00

Add Free-range Bacon, Mushroom or Halloumi 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

Braised Red Cabbage 3.75

Halloumi Fries & Bloody Mary Ketchup 4.75

PUDS

Warm Chocolate Fondant, Caramel Popcorn
& Vanilla Ice Cream 7.50

Black Cherry Trifle 6.50

Lemon Posset, Blackberries, White Chocolate Crumble 6.25

Apple Tarte Tatin & Vanilla Ice Cream 6.50

Tiramisu Cheesecake 6.50

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 6.50

Salcombe Dairy Ice Creams & Sorbets 5.75
(Choose 3: Madagascan Vanilla, Chocolate, Strawberry
or Salted Caramel, Lemon or Blackcurrant Sorbet)

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 charge 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.

