



SPRING AT THE STAR & GARTER

APÉRITIFS

Champagne Piper-Heidsieck Cuvée Brut NV, France 8.75
Aperol Spritz 8.00
Kir Royale 9.25

BREAD & OLIVES

Warm Mini Bloomer & Garlic Butter 3.50 v
Nocerella, Gaeta & Cerignola Olives 3.75 🍷
Sourdough, Olive Oil & Dukkah 4.25

DELI PLATES

CHOOSE ANY 3 for 12.00
Buttermilk Chicken & Chipotle Mayo 4.75
Halloumi Fries & Bloody Mary Ketchup 4.75 v
Pollock Scampi & Tartare Sauce 5.25
Baba Ghanoush, Pomegranate & Flatbread 4.00 🍷
Beetroot Falafel & Coconut Yoghurt 4.75 🍷
Salt & Pepper Squid, Aioli 5.25
Jimmy Butler's Honey Mustard Chipolatas 4.25

STARTERS

Garlic & Rosemary Studded Camembert,
Toasted Sourdough 7.50 v
Today's Spring Soup – See Blackboard 6.00 v
Free-range Ham & Cheddar Croquettes, Piccalilli 7.50
Severn & Wye Smoked Salmon, Toasted Sourdough,
Chive Crème Fraîche 8.50
Aubrey Allen's Beef Carpaccio, Pickled Vegetables,
Horseradish 8.50
Cauliflower Fritters, Baba Ghanoush, Rose Harissa 7.00 🍷
Creamy Garlic Mushrooms on Sourdough Toast 7.00 v
Native Scallops, Cauliflower Purée,
Black Pudding & Pickled Apple 11.00

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

CHEESE

Our cheeses change with the season & are all served ripe
& ready with chutney, apple & water biscuits
Choose from:
Camembert Gillot
Rutland Red v
Strathearn
Blanche Goats v
Northern Blue v
All five cheeses 12.00
Any three cheeses 7.00
A single smidgen of cheese 3.75

MAINS

Free-range Chicken Milanese, Garlic & Sage Butter,
Skinny Fries or Green Salad 16.00
Market Fish of the Day, Brown Butter,
Capers & Shaved Fennel Market Price
Wild Mushroom & Pea Tart, Truffle Hollandaise, Rocket,
Radish & Beetroot Salad 14.50 v
14 Hour Braised Beef & Ale Pie, Buttered Mash,
Greens & Gravy 14.50
Roast Cornish Lamb, Broad Beans, Peas,
Button Onions & New Potatoes 21.00
Grilled Calves Liver, Smoked Bacon, Mash & Shallot Sauce 17.50
Sri Lankan Sweet Potato & Cashew Curry, Chapati,
Lime Pickle, Coconut Sambal 14.50 🍷
Battered Cod Loin & Chips, Mushy Peas, Tartare Sauce 14.75
Jimmy Butler's Sausages, Buttered Mash & Onion Gravy 13.75
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish & Fries 14.00
Add Free-range Bacon, Mushroom or Halloumi 2.00

STEAKS

We serve the best British beef. Grass-fed, naturally slow-grown on
carbon-capturing pasture. Dry-aged by Aubrey Allen for incredible flavour.
When only a steak will do, make it one of these beauties.

28 Day Dry-aged 8oz Rump Cap Steak 19.75
Butcher's Steak of the Day - See Blackboard
28 Day Dry-aged 10oz Rib Eye 27.00
Served with Chips & Watercress. Add Béarnaise or Peppercorn Sauce 1.75

SIDES

Thick-cut Chips or Skinny Fries 3.95 v
Green Salad & Soft Herbs, Avocado Dressing 3.95 🍷
Buttered Roseval New Potatoes 3.95 v
Cauliflower Cheese 4.50 v
Buttered Spring Greens 3.95 v
Beer-battered Onion Rings 3.75 v
Halloumi Fries & Bloody Mary Ketchup 4.75 v

PUDS

Warm Chocolate Fondant, Caramel Popcorn & Vanilla Ice Cream 7.75 v
Cherry & Almond Trifle 6.50 v
Lemon Posset, Berry Compote & Granola 6.25 v
Apple Tarte Tatin & Vanilla Ice Cream 7.00 🍷
Tiramisu Cheesecake 6.50 v
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 6.50 v
Salcombe Dairy Ice Creams & Sorbets 5.75 v
(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb,
Mango or Raspberry Sorbet)
Mini Brownie or Single Smidgen of Cheese
& your choice of Coffee or Tea 5.95

www.makinglifepeachy.com

Children are heartily welcome and we're happy to make them simplified versions of our dishes. We also offer half portions at half price.
An optional 10% service is added to parties of six or more, and all tips go to the team. A 25p contribution from every Superfood Salad sold supports
The Peach Foundation; promoting healthy eating, sports and conservation in Kenya. **Allergens:** before ordering, please speak to one of our team.
Dishes are prepared in our busy kitchens, containing all ingredients, and we cannot guarantee any dish to be totally free-from.
If you want to know more about how our dishes are cooked or prepared, please talk to us.

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

