

# LUNCH AT THE DUKE OF WELLINGTON



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.

## DELI

Warm Mini Bloomer & Garlic Butter 3.25    Campagnola Olives 3.00

DELI BOARD 15.25

Devon Crab on Buttered Crumpets  
Sweet & Spicy Free-range Chicken Wings  
Cured-salmon Goujons, Sesame Miso Dip  
Air-dried Dorset Pork & Pickles

VEGGIE BOARD 15.25

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

## MONDAY - FRIDAY FIXED PRICE LUNCH

Choose two or three courses from Starters, Classics or Puddings for 15.50 / 18.50

### STARTERS

Warm Crispy Camembert, Fig Relish & Rocket 7.50

Celery & Apple Soup, Walnut Cream 5.75

Air-dried Dorset Pork, Celeriac & Apple Salad, Apple Dressing 7.50

Brixham Crab Scotch Egg, Chive Butter Sauce 8.50

Severn & Wye Haddock Smokie, Crusty Bread 7.75 / 14.50

Beetroot, Fennel & Wild Rice Salad, Orange & Shallot Dressing 7.00 / 13.50

*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

Classic Moules Marinières & Skinny Chips 13.50

Beer-battered Fish & Chips, Peas, Tartare Sauce 14.25

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

Free-range Duck Leg, Braised Cannellini Beans, Cabbage & Bacon 14.50

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips 13.75

*Add Free-range Bacon, Mushroom or Onion Rings 1.75*

### MAINS

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 16.00

Pan-fried Sea Trout, Clam, Bacon & Herb Chowder 17.50

Mushroom & Leek Risotto, Toasted Seeds, Gran Moravia Crisp 13.75

Slow & Low Pork Belly, Parsnip & Celeriac Mash, Cavolo Nero, Apple Sauce 16.50

Pan-seared Native Scallops, Bacon, Squash & Rosemary Lentils 19.75

28 Day Dry-aged 8oz Rump Cap Steak 21.50

28 Day Dry-aged 10oz Rib Eye Steak 27.75

*All Steaks served with Watercress, Slow-roasted Tomato & a choice of either Peppercorn Sauce or Béarnaise.*

*Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour and tenderness.*

### SANDWICHES

Classic BLT - Smoked Bacon, Baby Gem & Tomato 6.75

Goats' Cheese & Char-grilled Vegetable Toasted Pitta 6.00

Warm Fish Goujons, Lettuce & Tartare Sauce Roll 6.25

*Add Chips or Soup of the Day 2.50*

### SIDES

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

Bubble & Squeak 2.75    Creamed Spinach 2.75    Maple & Thyme-roasted Chantenay Carrots 2.75

[www.makinglifepeachy.com](http://www.makinglifepeachy.com)

Whilst we don't offer a children's menu, 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.

A 10% service charge is added to parties of six or more. All tips go to the team.