



WINTER AT THE DUKE OF WELLINGTON

APÉRITIFS

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

Aperol Spritz 8.00

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

Kir Royale 9.00

Champagne Piper-Heidsieck Cuvée & Chambord

BREAD & OLIVES

Warm Mini Bloomer & Garlic Butter 3.50

Campagnola Olives 3.00

Artisan Breads & Butters 4.50

DELI PLATES

CHOOSE ANY THREE FOR 12.00

Buttermilk Chicken & Chipotle Mayo 4.75

Halloumi Fries & Bloody Mary Ketchup 4.50

Dorset Charcuterie & Cornichons 4.00

Whitebait & Aioli 4.50

Tomato Houmous, Dukkah & Toasted Pitta 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, Rustic Bread 7.50

Celeriac & Apple Soup, Crispy Celeriac,
Granny Smith & Thyme 6.00

Venison & Pheasant Terrine, Cranberry Chutney, Toast 8.00

Potted Native Crab, Toasted Sourdough 9.00

Crispy Pig Cheeks, Apple, Celeriac & Walnut Salad,
Mustard Dressing 7.50

Figs, Burrata & Rocket Salad, Toasted Seeds
& Balsamic Glaze 7.25

Creamy Garlic Mushrooms on Sourdough Toast 7.25

Seared Native Scallops, Black Pudding & Curried Cauliflower,
Pear Salsa & Crispy Bacon 12.00

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 8.00 / 15.50

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

Fillet of Sea Bream, Leeks, White Beans, Mussels & White Wine 17.50

28 Day Dry-aged Rump Cap Steak, Chips & Béarnaise 19.75

Sumac Roasted Cauliflower, Chickpea Tabbouleh & Tahini 13.75

14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Jus 15.00

28 Day Dry-aged Rib Eye Steak, Thick-cut Chips 27.50

Add Béarnaise or Peppercorn Sauce

Surrey Venison, Dauphinoise Potatoes, Chantenay Carrots,
Sautéed Mushrooms & Jus 22.00

Grilled Calves Liver, Smoked Bacon, Kale & Mash 16.50

Sweet Potato & Kale Pie, Spinach & Wild Mushrooms 14.75

Pan-fried Glitne Halibut, Clam & Pancetta Chowder, Crab Tartare 21.50

Free-range Coq Au Vin & Seasonal Greens 14.50

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish & Fries 14.25

Add Free-range Bacon, Mushroom or Onion Rings 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

Hispi Cabbage Wedge, Smoked Bacon Crumb & Chives 3.75

Halloumi Fries & Bloody Mary Ketchup 4.50

PUDS

Warm Chocolate Fondant,
Honeycomb Ice Cream & Chocolate Sauce 7.25

Vanilla Crème Brûlée & Shortbread 6.50

Warm Pistachio & Raspberry Bakewell Tart, Clotted Cream 6.75

Apple Tarte Tatin & Vanilla Ice Cream 7.00

Chocolate Truffle Cheesecake, Black Cherry Compote
& Crème Fraîche 6.75

Mulled Wine Poached Pear, Vanilla Ice Cream 6.50

Salcombe Dairy Ice Creams & Sorbets 5.75

(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 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.



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:

Aubrey Allen (Royal Warrant holders) - for our grass-fed, dry-aged beef, Cornish lamb and free-range chicken

Jimmy Butler - for our free-range Blythburgh pork and bacon

Laverstoke Farm - for our Hampshire-made mozzarella

Capreolus - for our Dorset-made charcuterie

Brown Sugar Bakery - for our natural breads made from locally-grown wheat

Severn and Wye Smokery - for our smoked salmon

Henners Vineyard, Kent - for our English sparkling wine

Salcombe Dairy - for our ice cream made with Devon milk and cream

Brixham and Colchester day-boats - for our native fish and crab



THE DUKE of WELLINGTON

MAKING LIFE PEACHY