



LUNCH AT THE DUKE OF WELLINGTON

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
Pan-seared Native Scallops, Black Pudding & Curried Cauliflower, Pear Salsa & Crispy Bacon 12.00

EITHER / OR

Bang Bang Chicken, Cucumber & Peanut Salad, Sesame Dressing 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

ON TOAST

Creamy Garlic Mushrooms on Sourdough 8.25
Severn & Wye Smoked Salmon, Poached Egg & Hollandaise 10.50
Ham Hock & Cheddar Rarebit 9.25

SANDWICHES

Warm Fish Goujons, Lettuce & Tartare Sauce Roll 6.25
Aubrey's Steak Bloomer - Dry-aged Flat Iron Steak & Red Onion Jam, Watercress & Horseradish 11.00
Winterdale Cheddar & Pickle on Granary 5.75
Add Chips, Salad or Soup 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
Sumac-roasted Cauliflower, Chickpea Tabbouleh & Tahini 13.75
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Jus 15.00
28 Day Dry-aged Rump Cap Steak, Chips, Watercress & Bearnaise 19.75
Broccoli & Stilton Tart, Almond, Pear & Baby Leaf Salad 13.50
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
Battered Cod & Thick-cut Chips, Mushy Peas & Tartare Sauce 14.75
Free-range Coq Au Vin & Seasonal Greens 13.75
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & 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 & CHEESE

Warm Chocolate Fondant, Honeycomb Ice Cream & Chocolate Sauce 7.25
Warm Pistachio & Raspberry Bakewell Tart, Clotted Cream 6.75
Vanilla Crème Brûlée & Shortbread 6.50
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)
Cheese - Our cheeses change with the season & are all served ripe and ready with chutney, apple & water biscuits
Choose Gillot Camembert, Ashlynn Goats, Winterdale Cheddar or Beauvale Blue
All four cheeses 10.50
Any three cheeses 7.75
A single smidgen of cheese 3.75
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.



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