

The Richard Ansloe



MAKING LIFE PEACHY

LUNCH MENU

THE RICHARD ONSLOW

Winter is a wonderful time to eat hearty and comforting food. Our beef is British, grass-fed and dry-aged for unmatched flavour. All our chicken, eggs and pork are free-range. Our lamb is Cornish and most of our native fish is landed from coastal day-boats. We always serve the good stuff – cooked from scratch by real chefs – because that's what we want to eat ourselves. Thanks for joining us.

DELI

Warm Mini Bloomer & Garlic Butter 3.00 Puttanesca Olives 3.00 Spiced Almonds 3.00

VEGGIE BOARD 14.50

Warm Crispy Camembert & Fig Relish, Mushroom Pâté & Croûtes, Sumac-roasted Cauliflower & Warm Chickpea Tabbouleh, Parsnip & Cheddar Croquettes, Tomato Chutney

BUTCHER'S BOARD 14.50

Black & Blue Bavette & Béarnaise Sauce, Chorizo & Manchego Swirls, Spicy-glazed Chicken Wings, Crispy Lamb, Pomegranate & Mint Salad

FAVOURITES BOARD 14.50

Smoked Salmon Pâté & Granary Toast, Warm Crispy Camembert & Fig Relish, Spicy-glazed Chicken Wings, Cod Goujons & Tartare Sauce

FISH BOARD 14.50

Cod Goujons & Tartare Sauce, Tuna Fishcakes & Horseradish Crème Fraîche, Smoked Salmon Pâté & Granary Toast, Prawn & Paper-thin Salad, Oriental Dressing

STARTERS

Warm Crispy Camembert, Fig Relish & Rocket 7.00

Soup of the Day - See Blackboard 5.50

Smoked Haddock Fishcakes & Mustard Creamed Leeks 7.25

Beetroot & Orange Salad, Marinated Grains, Pine Nuts & Shallot Dressing 6.75

Venison & Pheasant Terrine, Cumberland Sauce & Toasted Bloomer 7.00

EITHER/OR

Starter/Main

Winter Salad of Clonakilty Black Pudding & Poached Egg Salad, Croutons & Mustard Dressing 7.75 / 15.25

Mushroom & Spinach Stuffed Herb Pancake & Gruyère Sauce, Garden Salad 6.50 / 12.50

Add Chicken or Free-range Ham 1.50

Pak Choi, Carrot, Mooli & Peanut Salad, Oriental Dressing 6.50 / 12.50

Add Chicken, Hot-smoked Salmon or Grilled Halloumi 1.50

This includes a discretionary 25p contribution to The Peach Foundation, which supports education & promotion of healthy eating, sports & conservation in Africa.

CLASSICS

Roast of the Day - See Blackboard

Beer-battered Cod & Chips, Peas & Tartare Sauce 13.75

Free-range Chicken Caesar Salad, Crispy Bacon, Croutons, Anchovies & Parmesan 13.50

Maple-cured Gammon Rib Eye Steak, Poached Egg & Chips 14.00

Aubrey's Steak Burger, Cheddar Cheese, Bacon, Burger Sauce, Coleslaw & Chips 13.50

MAINS

Butternut Squash, Spinach & Pearl Barley Wellington, Roasted Root Vegetables & Vegetarian Gravy 13.75

Free-range Flat Iron Chicken, Confit Garlic Butter & Lemon, Skinny Chips 15.75

Pan-fried Sea Bream, Samphire, Parmentier Potatoes & Devon Crab Tartare 16.75

Slow-cooked Shoulder of Lamb, Celeriac Purée, Red Cabbage & Mint Jus 17.75

What's the Fish? – See Blackboard

28 Day Dry-aged 8oz Rump Cap Steak & Chips, Slow-roasted Tomato & Béarnaise or Charcutière Sauce 19.75

28 Day Dry-aged 10oz Rib Eye Steak & Chips, Slow-roasted Tomato & Béarnaise or Charcutière Sauce 27.75

SANDWICHES

Warm Cod Goujons, Lettuce & Tartare Sauce Roll, Chips or Soup 8.00

Roast Meat Roll of the Day, Chips & Gravy 9.25

Westcombe Cheddar Sourdough Toastie 5.75

Add a Mug of Soup 3.50

SIDES

Skinny Chips 3.50 Rustic Chips 3.50 Cabbage, Bacon & Hazelnuts 3.75 Roasted Roots 3.75 Buttered New Potatoes 3.75

Garden Salad & Winter Slaw 3.75 Vegetable Salad, Peanuts & Oriental Dressing 3.75