



LUNCH AT THE RICHARD ONSLOW

BREAD & OLIVES

Warm Mini Bloomer & Garlic Butter 3.25
Campagnola Olives 3.00
Artisan Breads & Butters 4.25

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 4.25
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

Warm Crispy Camembert, Fig Relish, Rocket 7.50
Leek & Potato Soup, Parmesan Crumb 5.75
Free-range Chicken & Ham Terrine,
Tomato Chutney & Toast 7.75
Potted Native Crab, Toasted Sourdough 8.75
Grilled Cornish Mackerel, Horseradish Mousse,
Toasted Hazelnuts & Watercress Salad 7.50
Salt-baked Beetroot Salad, Orange,
Baby Gem & Toasted Pine Nuts 6.75

EITHER / OR

Free-range Chicken Caesar Salad,
Bacon, Croutons & Anchovies 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

ON TOAST

Creamy Garlic Mushrooms on Sourdough 8.25
Severn & Wye Smoked Salmon,
Poached Egg & Hollandaise 9.50
Ham Hock & Cheddar Rarebit 8.75

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 Sandwich 5.75
Add Chips, Salad or Soup 2.50

MAINS

Free-range Chicken Milanese, Garlic & Sage Butter,
Skinny Fries or Green Salad 16.00
Chalk Steam Trout, Roasted Celeriac, Cavolo Nero
& Red Wine Sauce 16.75
Sumac-roasted Cauliflower, Chickpea Tabbouleh & Tahini 13.50
Free-range Chicken & Ham Pie, Buttered Mash,
Greens & Gravy 15.00
28 Day Dry-aged Rump Cap Steak, Chips, Béarnaise & Rocket 19.75
Jerusalem Artichoke, Swiss Chard & Feta Tart, Secrett's Leaves 13.75
Calves Liver, Mashed Potato, Kale & Jus 16.50
Sri Lankan Sweet Potato & Cashew Curry, Chapati,
Lime Pickle & Coconut Sambal 14.75
Pan-fried Hake & King Prawns, Lentils,
Bacon & White Wine Sauce 17.50
Battered Cod & Thick-cut Chips, Mushy Peas & Tartare Sauce 14.50
Free-range Coq Au Vin & Seasonal Greens 14.50
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish,
Gherkins & Fries 14.00
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
& Raspberry Coulis 7.25
Vanilla Crème Brûlée & Shortbread 6.25
Sticky Toffee Pudding, Toffee Sauce,
Rum & Raisin Ice Cream 6.50
Apple Tarte Tatin & Vanilla Ice Cream 7.00
St Clements Cheesecake, Lemon Curd 6.50
Raspberry & Almond Sherry Trifle 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 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.

