



SUMMER AT THE RICHARD ONSLOW

Summer means celebrations in the sun. Good food with good friends. Enjoy fresh fish from Cornish day-boats, new season's lamb, Summer pudding with its essential companion, a dollop of clotted cream. Sip a glass of the new Prosecco Rosé or a good old-fashioned pint of beer. It's good to be back.

APÉRITIFS

Champagne Piper-Heidsieck 9.50 | Kir Royale 10.00 | Aperol Spritz 8.25 | No. 1 Rosé, Domaine Pey Blanc 2019, Provence 8.00

SMALL PLATES

Great for sharing over a drink while you decide.

Nocerella, Gaeta & Cerignola Olives 3.75 🍷	Padron Peppers, Sea Salt 5.75 🍷
San Francisco Sourdough, English Rapeseed Oil & Dukkah 4.75 v	Halloumi Fries & Bloody Mary Ketchup 5.75 v
Warm Ciabatta & Garlic Butter 4.50 v	Shawarma-spiced Houmous, Crispy Chickpeas & Flatbread 4.50 🍷
Jimmy Butler's Honey Mustard Chipolatas, Spring Onions & Crispy Shallots 4.75	Rosemary & Garlic-studded Camembert, Ciabatta Croûtes 8.75 v

STARTERS

Duck & Chicken Liver Terrine, Pickled Vegetables & Toast 8.25

Today's Summer Soup - See Blackboard 6.00 v

Pan-fried Native Scallops, Watercress & Tartare Hollandaise 12.00

Hot & Sour Salad, Watermelon, Chilli, Red Pepper, Peanuts & Sesame 7.00/13.00 🍷

Add Hoi Sin Pork 3.50 or Halloumi 2.50 v

A 25p contribution from every superfood salad goes to Peach Foundation, which raises funds to help feed those in need in our local communities.

MAINS

Free-range Garlic Roast Chicken Supreme, Watercress, Courgette & Pine Nut Salad, Fries 16.50

Moroccan-spiced Aubergine, Apricot, Chickpea & Date Tagine, Cucumber & Mint Salad 14.75 🍷

Fish & Chips - Haddock Fillet, Crunchy Batter, Chips, Peas & Tartare Sauce 15.00

Dirty Vegan Burger, Marmite Onions, Smoked Cheese, Tomato Relish & Fries 14.75 🍷

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Fries 15.00

Add Free-range Bacon or Field Mushroom 2.00

Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price

14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 15.25

Today's Butchers Steak, Chips & Watercress - See Blackboard

Add Béarnaise or Peppercorn Sauce 1.75

SIDES

Thick-cut Chips 4.00 🍷 | Skinny Fries 4.00 🍷 | Onion Rings 3.95 v | Marzanino Tomato Salad 4.50 🍷

PUDS & BRITISH CHEESES

Summer Pudding, Clotted Cream 7.75 v

Warm Chocolate Fondant, Creme Fraîche & Pistachio Crumb 8.00 v

Amarena Cherry Bakewell Tart, Yoghurt Ice Cream 7.50 v

Salcombe Dairy Ice Creams & Sorbets 6.00 v

(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb, Blackcurrant or Raspberry Sorbet)

Our British cheeses change with the season & are all served ripe & ready with Chutney, Apple & Peter's Yard Crackers

Choose from: Baron Bigod | Blanche v | The Strathearn v | Rutland Red v | Beauvale

All five cheeses 12.50 | Any three cheeses 7.50 | A single smidgen of cheese 3.75

v Vegetarian dishes 🍷 Vegan dishes We're also happy to adapt other dishes, please ask.

Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team. **Allergens:** before ordering, please speak to our team, dishes are prepared in busy kitchens, containing all ingredients, we cannot guarantee any dish to be totally free-from allergens.

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.

www.makinglifepeachy.com



British Game

Wild Venison from suppliers who are passionate about farming sustainably



British Cheese

Great-tasting cheese from excellent cheesemakers; Cropwell Bishop Creamery, Fen Farm Dairy and Clawson Cheesemakers to name a few



Purity Brewery

Award-winning beer, local to our Warwickshire pubs



Chase Distillery

British field to bottle single estate distillery, creating superb spirits



Jimmy Butler

Free-range Blythburgh pork

Portwood Asparagus

Grown in Norfolk and served only in season, because British is best



Aubrey Allen

Grass-fed, dry-aged British beef



Colchester day-boats

Native crab & fish



Union Hand-Roasted

Ethically-sourced speciality coffee, for 20 years



Severn & Wye Smokery

Smoking salmon traditionally



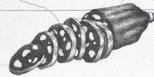
Nyetimber Estate

World-renowned English Sparkling Wine Producer from West Sussex, Hampshire & Kent



Merrifield Duck

Free-range & from a farm where welfare really counts



Capreolus Fine Foods

Award-winning charcuterie, using local, free-range or wild meat



Laverstoke Farm

Hampshire-made buffalo mozzarella



Cornish Lamb

Quality lamb from traditional pastures



Brixham day-boats

Cornish sardines, pollock & flat fish



Salcombe Dairy

Award-winning ice-cream & sorbets

The Richard Onslow
CRANLEIGH

MAKING LIFE PEACHY



We're proud members of The Sustainable Restaurant Association, aimed at accelerating environmental change within hospitality.