

SPRING AT THE ALMANACK

Sharing Plates

WARM MINI BLOOMER v
Garlic Butter 3.50
BUTTERMILK CHICKEN
Chipotle Mayo 4.75
PADRON PEPPERS 5.50 🌿
Sea Salt

TOMATO HOUMOUS 🌿
Crunchy Chickpeas & Toasted Pitta 4.00
POLLOCK SCAMPI
Tartare Sauce 5.50
HALLOUMI FRIES v
Bloody Mary Ketchup 4.75

SOURDOUGH BREADS v
English Rapeseed Oil & Dukkah 4.50
RAVIOLI FRITTI v
Smoked Mozzarella 5.00
NOCERELLA, GAETA
& CERIGNOLA OLIVES 3.75 🌿

Starters

TODAY'S SPRING SOUP v
See Blackboard 6.00
MAPLE-CURED BLYTHBURGH HAM
Pickled Vegetables 7.25
ROAST CHICKEN TERRINE
Caesar Dressing, Grilled Bread 7.50

TEMPURA PRAWNS
Saffron Aioli 9.50
BAKED CAMEMBERT & CRUDITÉS v
Truffle Honey 7.50
POACHED & SMOKED SALMON COCKTAIL
Crushed Avocado, Crab Mayonnaise 7.75
COURGETTE & MINT ARANCINI 🌿
Black Garlic Aioli 6.75

Salads

Eating well and sustainably doesn't have to mean sacrificing pleasure in our food.
We have lots of delicious Vegetarian and Vegan dishes, marked v and 🌿. Each one full of the good stuff.

GREEN SALAD 🌿
Avocado, Toasted Seeds, Soft Herbs & Chardonnay Vinaigrette 6.00 / 10.50
FENNEL & ORANGE 🌿
Broad Beans, Peas, Radish & Courgette 6.50 / 12.00
+ Grilled Halloumi 2.50 | Free-range Chicken 3.00 | Poached Salmon 3.50 | Tempura Tiger Prawns 6.00

HOT & SOUR SALAD 🌿
Carrot, Mooli, Cucumber, Peanut & Sesame 7.00 / 13.50
BOMBAY CAULIFLOWER 🌿
Brown Rice, Cashews, Spinach, Mint & Yoghurt Dressing 6.50 / 12.00

Mains

FREE-RANGE CHICKEN MILANESE
Garlic & Sage Butter, Skinny Fries or Green Salad 16.00
BATTERED COD LOIN & CHIPS
Mushy Peas, Tartare Sauce 14.00
HARISSA ROAST AUBERGINE 🌿
Chickpeas & Pomegranate, Cucumber & Parsley Salad 15.00
ROAST MERRIFIELD DUCK BREAST
Spring Cabbage, Duck Shepherd's Pie 22.00
CARAMELISED ONION TART v
Rosary Goats' Cheese, Honey 13.00
FREE-RANGE CHICKEN & HAM PIE
Mash, Hispi Cabbage & Gravy 14.75
MARKET FISH OF THE DAY
Brown Butter, Capers & Shaved Fennel Market Price

AUBREY'S STEAK BURGER
Cheddar Cheese, Burger Relish, Gherkin & Fries 14.00
Add Free-range Bacon, Mushroom or Avocado 2.00

Steaks

We serve the best British beef. Grass-fed, naturally slow-grown,
on carbon-capturing pasture. Dry-aged by Aubrey Allen for incredible flavour.
When only a steak will do, make it one of these beauties.

8oz RUMP CAP 19.75
10oz RIB EYE 27.00
Served with Chips & Watercress
TODAY'S BUTCHER'S STEAK OF THE DAY
See specials board
+ Béarnaise Sauce 1.75 | Peppercorn Sauce 1.75

Stonebaked Pizzas & Pastas

PIZZA MARGHERITA v
Polpa di Pomodoro, Fior di Latte Mozzarella & Basil 10.50
PIZZA PEPPERONI
Polpa di Pomodoro, Fior di Latte Mozzarella
& Dorset Pepperoni 13.00
PIZZA FUNGHI v
Wild Mushrooms, Spinach, Taleggio, Roast Onion 13.00

BEEF SHORT RIB LASAGNE
Beef Ragù, Cheese Sauce, Crisp Crumb & Pecorino 16.50
RISOTTO PRIMAVERA 🌿
Spring Vegetables & Pesto 14.50
SMOKED SALMON EGG PAPPARDELLE
Crème Fraîche & Watercress 15.50

Sides

THICK-CUT CHIPS 3.95 v
BUTTERED SPRING GREENS 3.95 v
SKINNY FRIES 3.95 v

BROCCOLI & ALMONDS 4.50 v
ENGLISH LEAF SALAD v
Toasted Seeds & Herbs 3.95
BUTTERED ROSEVAL NEW POTATOES 3.95 v

CAULIFLOWER CHEESE 4.50 v
BEER-BATTERED ONION RINGS 3.75 v
HALLOUMI FRIES v
Bloody Mary Ketchup 4.75

Puds & Cheese

STEAMED TREACLE SPONGE v
Custard 7.00
DARK CHOCOLATE NEMESIS v
Crème Fraîche 8.00
APPLE TART TATIN 🌿
Vanilla Ice Cream 7.00
LEMON CHEESECAKE v
Rhubarb Compote 6.50
BANOFFEE KNICKERBOCKER GLORY v
Caramelised Pecans 6.50

CHEESE SELECTION v
Choose five 12.00 | Choose three 7.00 | Choose one 3.75
Camembert Gillot, Rutland Red, Strathearn, Blanche Goats
or Northern Blue served with Chutney, Water Biscuits & Apple
SALCOMBE DAIRY ICE CREAMS & SORBETS 5.75 v
(Choose Three: Vanilla, Chocolate, Strawberry,
Honeycomb, Mango or Raspberry Sorbet)
MINI BROWNIE v
or Single Smidgen of Cheese & your choice of Coffee or Tea 5.95

www.makinglifepeachy.com

Children are heartily welcome and we're happy to make them simplified versions of our dishes. We also offer half portions at half price.
An optional 10% service is added to parties of six or more, and all tips go to the team. A 25p contribution from every Superfood Salad sold supports The Peach Foundation; promoting healthy eating, sports and conservation in Kenya. **Allergens:** before ordering, please speak to one of our team. Dishes are prepared in our busy kitchens, containing all ingredients, and we cannot guarantee any dish to be totally free-from. If you want to know more about how our dishes are cooked or prepared, please talk to us.

THE ALMANACK

MAKING LIFE PEACHY
