

# GLUTEN-FREE MENU

*As our kitchens and fryers contain gluten, and dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens.*

## Apéritifs

CHAMPAGNE PIPER-HEIDSIECK 9.50 | KIR ROYALE 10.00 | APEROL SPRITZ 8.25 | PINEAPPLE DAIQUIRI 8.75

## Small Plates

SHAWARMA-SPICED HOUMOUS 🌱  
Crispy Chickpeas & Gluten-free Toast 4.95

NOCELLARA, GAETA &  
CERIGNOLA OLIVES 3.95 🌱

ROSEMARY & GARLIC-STUDDERED CAMEMBERT 🌱  
Gluten-free Toast 8.95

## Starters

TODAY'S WINTER SOUP 🌱  
Gluten-free Bread 6.25

WHIPPED GOATS' CHEESE 🌱  
Balsamic Roast Beetroot 7.50

PAN-FRIED NATIVE SCALLOPS  
'Nduja Butter 12.00

ROAST SQUASH & RED PEPPER SALAD 🌱  
Black Rice, Ginger & Sesame 7.00/13.00  
+ Honey & Mustard Pork 3.50

## Mains

GRILLED SEA BASS FILLET  
Persian-spiced Aubergine, Pomegranate & Pine Nuts 18.50

FREE-RANGE CHICKEN  
Garlic & Parsley Butter, Rocket, Parmesan & New Potatoes 17.00

THAI RED CURRY & BASMATI RICE 🌱  
Cauliflower, Pak Choi, Coconut & Potato, Toasted Cashews 14.75

HONEY-GLAZED MERRIFIELD DUCK BREAST  
Savoy Cabbage, Smoked Bacon, Pomme Purée, Green Peppercorn Jus 24.00

## Grill

*We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. 28 Day dry-aged by Aubrey Allen for incredible flavour. When only a steak will do, make it one of these beauties.*

*Steaks served with New Potatoes & Rocket*

8OZ RUMP CAP STEAK 21.00

12OZ SIRLOIN ON THE BONE 29.00

+ Béarnaise or Peppercorn Sauce 2.00 | + Garlic King Prawns 5.00

## Sides

BUTTERED NEW POTATOES 4.00 🌱

WEDGE SALAD  
Ranch Dressing & Crispy Bacon 4.50

CREAMED SPINACH 🌱  
Roast Garlic & Nutmeg 4.25

## Puds & British Cheeses

LEMON PANNACOTTA 🌱  
Poached Rhubarb, Almond Crumble 6.75

BANOFFEE KNICKERBOCKER GLORY 🌱  
Candied Pecans 6.95

SALCOMBE DAIRY ICE CREAM & SORBET 6.00 🌱  
(Choose Three: Vanilla, Chocolate, Raspberry Ripple, Honeycomb, Blackcurrant or Mango Sorbet)

BRITISH CHEESE PLATE  
Rutland Red & Beauvale, Chutney, Apple & Gluten-free Bread 6.25

🌱 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. A 25p contribution from every salad goes to Peach Foundation, which raises funds to support good causes in our local communities. **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. If you want to know more about how our dishes are cooked or prepared, please talk to us.

## 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](http://www.makinglifepeachy.com)



# THE ALMANACK

MAKING LIFE PEACHY



We're proud members of The Sustainable Restaurant Association, aimed at accelerating environmental change within hospitality. Our **Three Star Accreditation** makes us best in class, and a leading sustainability pub company.