

GLUTEN-FREE MENU

As our kitchen, and fryers contain gluten, we cannot guarantee any dish to be totally free-from

SMALL PLATES

- Gluten-free Bread & Garlic Butter 4.50 **v**
Nocerella, Gaeta & Cerignola Olives 3.75 
Shawarma-spiced Houmous, Crispy Chickpeas & Gluten-free Toast 4.50 
Dorset Red Post Salami 5.00
Padron Peppers, Sea Salt 5.75 

STARTERS

- Wasabi-cured Salmon, Pickled Mooli & Ginger, Toasted Sesame 9.25
Today's Spring Soup 6.00 **v**
Baked Somerset Camembert, Truffle Honey, Walnut Crust & Gluten-free Toast 8.25 **v**
Pan-fried Native Scallops, Watercress & Tartare Hollandaise 12.00

MAIN COURSES


- Miso-glazed Cod, Black Rice, Choy Sum, Lime, Chilli & Coriander 19.50
Free-range Roast Chicken Supreme, Sticky Garlic Greens & New Potatoes 16.50
Vegetarian Special of the Day - Please ask **v**
Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price
Merrifield Duck Breast, Braised Chicory, New Potatoes, Green Peppercorn & Orange Sauce 23.50

GRILL


*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.
All Steaks are served with New Potatoes & Rocket.*

- 8oz Rump Cap 19.95
12oz Sirloin on the Bone 27.50
Add Béarnaise or Peppercorn Sauce 1.75

SIDES

- Buttered New Potatoes 4.00 **v**
Green Salad, Soft Herbs, Toasted Seeds & Chardonnay Vinaigrette 4.25 
Sticky Garlic Greens 4.00 **v**
Rocket & Watercress Salad, Caesar Dressing 4.00 **v**

DESSERTS

- Crème Brûlée 6.25 **v**
Mango & Pineapple Eton Mess, Coconut Cream 7.00 
Salcombe Dairy Ice Creams & Sorbets 5.95 **v**
(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb, Blackcurrant or Raspberry Sorbet)

BRITISH ARTISAN CHEESE

Our British cheeses change with the season & are all served ripe & ready with chutney, apple & gluten-free bread

- Choose from: Baron Bigod | Blanche | Lady Mary | Rutland Red | 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



Aubrey Allen

Grass-fed, dry-aged British beef



Jimmy Butler

Free-range Blythburgh pork

Portwood Asparagus

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



Severn & Wye Smokery

Smoking salmon traditionally



Union Hand-Roasted

Ethically-sourced speciality coffee



Colchester day-boats

Hand-picked & native



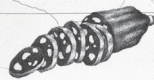
Nyetimber Estate

World-renowned English Sparkling Wine Producer in West Sussex



Laverstoke Farm

Hampshire-made buffalo mozzarella



Capreolus Fine Foods

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



Merrifield Duck

Free-range & from a farm where welfare really counts



Cornish Lamb

Quality lamb from traditional pastures



Salcombe Dairy

Award-winning ice-cream & sorbets



Brixham day-boats

Cornish sardines, pollock & flat fish



THE BEAR &
RAGGED STAFF

MAKING LIFE PEACHY



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