

SUMMER DISHES

CARBON FOOTPRINT

We're striving to get to Net Zero, and are proud to be the first Gastropub Company, working with our partners at NetZeroNow, to identify the carbon footprint of our dishes.

We have really strong food ethics, source well and work with suppliers who share our values. We are making every effort to understand and reduce the impact our choices have on the planet, reduce our footprint and offset the carbon associated with cooking and preparing the dishes.

To help the journey to Net Zero, we are openly publishing the footprint of each dish, all measured in kgCO₂e. Some dishes do have a bigger impact than others, but in serving British beef and free-range pork and chicken, you can be assured that our meat is the best it can be. We are assessing our offset plan, which is key to getting to Zero, to make eating and drinking out with us carbon-neutral. If you'd have offset your bill today, email hello@peachpubs.com with the subject Offset My Bill, and we'll be in touch with how to do so, over the coming months

To learn more about our journey to Net Zero, read our blog:



SMALL PLATES

Nocellara, Gaeta & Cerignola Olives
Jamón Serrano, Salchichón & Chorizo
Warm Ciabatta & Garlic Butter
Jimmy Butler's Honey Mustard Chipolatas,
Spring Onions & Crispy Shallots
Padron Peppers, Sea Salt
Shawarma-spiced Houmous,
Crispy Chickpeas & Flatbread
Halloumi Fries & Bloody Mary Ketchup

STARTERS

Goats' Cheese Croustillant, Fresh Figs & Honey
Hand-picked Devon Crab & Poached Salmon Salad
Merrifield Duck Scrumpet, Hoi Sin,
Cucumber & Spring Onion Salad
Today's Spring Soup, Ciabatta - See Blackboard
Garlic & Paprika King Prawns,
Roast Tomatoes, Toasted Sourdough
Hot & Sour Salad, Watermelon, Chilli,
Red Pepper, Peanuts & Sesame

MAINS

Free-range Chicken Supreme, Chorizo,
Butter Beans & Tomato
Daily Market Fish, Brown Butter,
New Potatoes, Rocket
Jimmy Butler's Pork Belly, Champ Mash, Crackling,
Peas, Courgettes & Beans
Satay Aubergine, Sautéed Spinach,
Ginger & Coriander Slaw
Free-range Chicken Schnitzel, Garlic & Parsley Butter,
Rocket, Parmesan & Fries
14 Hour Braised Beef & Ale Pie, Buttered Mash,
Greens, Gravy
Miso-glazed Cod, Black Rice, Choi Sum, Lime,
Chilli & Coriander

GRILL

0.1 ⓘ *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.*
0.3 ⓘ *When only a steak will do, make it one of these beauties.*
0.5 ⓘ
8oz Rump Cap Steak 8.8 ⓘ
1.0 ⓘ 12oz Sirloin on the Bone 13.8 ⓘ
0.1 ⓘ Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce 7.2 ⓘ
0.4 ⓘ Shrimp Burger, Gochu Mayonnaise, Baby Gem & Fries 1.4 ⓘ
1.2 ⓘ Dirty Vegan Burger, Marmite Onions, Smoked Cheese, Tomato Relish & Fries 0.9 ⓘ
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Fries 8.5 ⓘ

SIDES

0.7 ⓘ
0.5 ⓘ Thick-cut Chips or Skinny Fries 0.1 ⓘ
Peas, Courgettes, Beans, Lemon & Olive Oil 0.2 ⓘ
0.4 ⓘ Green Salad, Soft Herbs, Toasted Seeds,
0.2 ⓘ Chardonnay Vinaigrette 0.2 ⓘ
Isle of Wight Tomato Salad 0.2 ⓘ
1.3 ⓘ Truffle Mac & Cheese 1.2 ⓘ

PUDS & BRITISH CHEESES

Pavlova - English Raspberries, Passion Fruit Curd 0.9 ⓘ
Chocolate & Salted Caramel Torte, Crème Fraîche 2.9 ⓘ
Apple Tarte Tatin, Vanilla Ice Cream 0.6 ⓘ
1.8 ⓘ Banoffee Cheesecake, Rum-soaked Raisins, Bananas & Pecans 0.5 ⓘ
Lemon Posset, White Chocolate 1.3 ⓘ
1.1 ⓘ Salcombe Dairy Ice Cream & Sorbet 1.3 ⓘ
(Choose Three: Vanilla, Chocolate, Raspberry Ripple, Honeycomb, Blackcurrant or Mango Sorbet)
1.7 ⓘ Mini Pud & Tea or Coffee 1.9 ⓘ
0.7 ⓘ *Chocolate Brownie or Smidgen of Cheese with your choice of Tea or Coffee*
2.1 ⓘ Our British cheeses change with the season & are all served ripe & ready with Chutney, Apple & Peter's Yard Crackers
5.1 ⓘ Choose from: Baron Bigod | Luna Goats | Baby Baronet | Pitchfork Cheddar | Beauvale Blue 0.2 ⓘ
0.9 ⓘ

ⓘ Below 1kg Co₂e ⓘ Between 1kg-5kg Co₂e ⓘ Over 5kg Co₂e

Definitions: CO₂e = Carbon Dioxide equivalent - A combined total of all Greenhouse Gases associated with this food item. Footprint = We (or Net Zero Now) have calculated the carbon footprint of each ingredient in our dishes, and added them together to create a carbon footprint. We use world leading peer reviewed data to ensure our figures are credible and that you can trust them to be reflective of the true carbon impact of your dish. For more details, please visit www.netzeronow.org. For our calculations please see our blog page.

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CARBON OFFSET COST

We're striving to get to Net Zero, and are proud to be the first Gastropub Company to work with our partners at NetZeroNow to identify the offset cost of our dishes.

All dishes are measured in kgCO₂ then converted to the cost of offset. Some dishes do have a bigger impact than others, but in serving British beef and free-range pork and chicken, you can be assured that our meat is the best it can be. Below you'll find the costs to offset your dishes today, and is calculated at a current cost of £20/tonneCO₂e. The offset cost covers the climate emissions associated with the ingredients used, as well as the operational emissions needed to prepare and cook the dish.

To offset your bill today, email hello@peachpubs.com with the subject Offset My Bill, and we'll be in touch with how to do so.

To understand how we've calculated our offset costs, read our blog:



SMALL PLATES

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Crispy Chickpeas & Flatbread
Halloumi Fries & Bloody Mary Ketchup

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Cucumber & Spring Onion Salad
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Garlic & Paprika King Prawns, Roast Tomatoes,
Toasted Sourdough
Hot & Sour Salad, Watermelon, Chilli,
Red Pepper, Peanuts & Sesame

MAINS

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Butter Beans & Tomato
Daily Market Fish, Brown Butter,
New Potatoes, Rocket
Jimmy Butler's Pork Belly, Champ Mash, Crackling,
Peas, Courgettes & Beans
Satay Aubergine, Sautéed Spinach,
Ginger & Coriander Slaw
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Greens, Gravy
Miso-glazed Cod, Black Rice, Choi Sum, Lime,
Chilli & Coriander

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5P ⓘ 12oz Sirloin on the Bone 31P ⓘ
4P ⓘ Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce 18P ⓘ
4P ⓘ Shrimp Burger, Gochu Mayonnaise, Baby Gem & Fries 6P ⓘ
6P ⓘ Dirty Vegan Burger, Marmite Onions, Smoked Cheese, Tomato Relish & Fries 5P ⓘ
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Fries 20P ⓘ

SIDES

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Peas, Courgettes, Beans, Lemon & Olive Oil 4P ⓘ
4P ⓘ Green Salad, Soft Herbs, Toasted Seeds, 4P ⓘ
4P ⓘ Chardonnay Vinaigrette 4P ⓘ
Isle of Wight Tomato Salad 4P ⓘ
6P ⓘ Truffle Mac & Cheese 6P ⓘ

PUDS & BRITISH CHEESES

Pavlova - English Raspberries, Passion Fruit Curd 5P ⓘ
Chocolate & Salted Caramel Torte, Crème Fraîche 9P ⓘ
Apple Tarte Tatin, Vanilla Ice Cream 5P ⓘ
7P ⓘ Banoffee Cheesecake, Rum-soaked Raisins, Bananas & Pecans 4P ⓘ
Lemon Posset, White Chocolate 6P ⓘ
6P ⓘ Jude's Ice Cream & Sorbet 4P ⓘ
(Choose Three: Vanilla, Strawberry, Salted Caramel, Chocolate,
7P ⓘ Lemon or Raspberry Sorbet)
Mini Pud & Tea or Coffee 7P ⓘ
5P ⓘ Chocolate Brownie or Smidgen of Cheese with your choice of Tea or Coffee
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