

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



Nyetimber Classic Cuvée 10.00
Champagne Piper-Heidsieck 9.50
Aperol Spritz 8.50

SMALL PLATES


Great for sharing over a drink while you decide.

Nocellara, Gaeta & Cerignola Olives 3.95 
Jamón Serrano, Salchichón & Chorizo 5.95
Shawarma-spiced Houmous, Crispy Chickpeas & Gluten-free Toast 5.25 

STARTERS

Today's Summer Soup, Gluten-free Bread - See Blackboard 6.50 
Garlic & Paprika King Prawns, Roast Tomatoes, Gluten-free Toast 9.95
Hand-picked Devon Crab & Poached Salmon Salad 12.25
Hot & Sour Salad, Watermelon, Chilli, Red Pepper, Peanuts & Sesame 7.25 / 13.25 

MAINS

Free-range Chicken Supreme, Chorizo, Butter Beans & Tomato 19.50
Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price
Jimmy Butler's Pork Belly, Champ Mash, Crackling, Peas, Courgettes & Beans 19.50
Satay Aubergine, Sautéed Spinach, Ginger & Coriander Slaw 15.25 
Miso-glazed Cod, Black Rice, Choi Sum, Lime, Chilli & Coriander 22.50





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 21.50
12oz Sirloin on the Bone 29.75
Add Béarnaise or Peppercorn Sauce 2.25

SIDES

Peas, Courgettes, Beans, Lemon & Olive Oil 4.00 
Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.25 
Isle of Wight Tomato Salad 4.75 
Buttered New Potatoes 4.00 

PUDS & BRITISH CHEESES

Pavlova - English Raspberries, Passion Fruit Curd 8.00 
Lemon Posset, White Chocolate 7.50 
Jude's Ice Cream & Sorbet 6.50 
(Choose Three: Vanilla, Strawberry, Salted Caramel, Chocolate, Lemon or Raspberry Sorbet)

Our British cheeses change with the season & are all served ripe & ready with Chutney, Apple & Gluten-free Toast

Choose from: Baron Bigod | Luna Goats  | Baby Baronet | Pitchfork Cheddar | Beauvale Blue

All Five Cheeses 13.00 | Any Three Cheeses 8.50 | Smidgen of Cheese 4.50

 Vegetarian Ingredients  Vegan Ingredients Please note - some items may be cooked in multi-purpose fryers.

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. 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 superfood salad goes to Peach Foundation, which raises funds to support good causes in our local communities.

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



THE BEAR &
RAGGED STAFF

PEACH PUBS
— Making Life Peachy —



We're proud members of The Sustainable Restaurant Association, accelerating environmental change within hospitality. Our coveted Three Star Accreditation makes us best in class.