



LUNCH AT THE EMBANKMENT

BREAD & OLIVES

Warm Mini Bloomer & Garlic Butter 3.25
Campagnola Olives 3.00
Artisan Breads & Butters 4.00

DELI PLATES

CHOOSE ANY THREE FOR 12.00
Buttermilk Chicken & Chipotle Mayo 4.75
Halloumi Fries & Bloody Mary Ketchup 4.75
Dorset Charcuterie & Cornichons 4.00
Whitebait & Aioli 4.75
Tomato Houmous, Dukkah & Toasted Pitta 4.00
Beetroot Falafel & Coconut Yoghurt 4.50
Severn & Wye Smoked Salmon, Brown Bread & Capers 4.75
Honey & Mustard Chipolatas 4.00

STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50
Leek & Baked Potato Soup, Clotted Cream & Crispy Leeks 5.75
Beef Brisket Hash, Brown Sauce, Poached Egg & Watercress 7.75
Potted Native Crab, Toasted Sourdough 9.00
Smoked Salmon Terrine, Horseradish & Pickled Cucumber 8.25
Beetroot Mousse, Charred Broccoli, Toasted Almonds 7.00
Pan-fried Native Scallops, Curried Cauliflower,
Lentils & Coriander 11.50

EITHER / OR

Bang Bang Chicken, Cucumber & Peanut Salad,
Sesame Dressing 8.00 / 15.50
Poached & Smoked Salmon Fishcake,
Wilted Spinach & Lemon Butter Sauce 7.50 / 14.50
Warm Salad of Balsamic-roasted Peppers & Fennel, Avocado,
Tomato & Lentils, Maple Dressing 6.00 / 11.50
Add Free-range Chicken or Grilled Halloumi 2.50

ON TOAST

Creamy Garlic Mushrooms on Sourdough 8.00
Severn & Wye Smoked Salmon,
Poached Egg & Hollandaise 9.50
Ham Hock & Cheddar Rarebit 9.00

SANDWICHES

Warm Fish Goujon Roll, Baby Gem & Tartare Sauce 6.25
Aubrey's Steak Bloomer - Dry-aged Flat Iron Steak & Red Onion
Jam, Watercress & Horseradish 11.50
Beetroot, Feta & Rocket Wrap, Cucumber & Mint 6.00
Add Chips, Salad or Soup 2.50

MAINS

Free-range Chicken Milanese, Garlic & Sage Butter,
Skinny Fries or Green Salad 16.00
Whole Grilled Plaice, Samphire, Almond & Caper Butter 16.75
14 Hour Braised Beef & Ale Pie, Buttered Mash,
Greens & Gravy 14.75
28 Day Dry-aged 8oz Rump Cap Steak, Chips & Béarnaise 19.75
Wild Mushroom, Leek & Goats' Cheese Tart,
Mixed Leaf Salad 12.50
Grilled Calves Liver, Smoked Bacon, Kale & Mash 16.25
Sri Lankan Sweet Potato & Cashew Curry, Chapati, Lime Pickle,
Coconut Sambal 14.50
Pan-fried Hake, White Bean Cassoulet, Cockles & Mussels 18.50
Battered Cod & Thick-cut Chips, Mushy Peas
& Tartare Sauce 14.25
Free-range Coq Au Vin & Seasonal Greens 13.75
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish,
Gherkin & Fries 14.00
Add Free-range Bacon, Mushroom or Onion Rings 2.00

SIDES

Thick-cut Chips or Skinny Fries 4.00
Green Salad & Soft Herbs, Avocado Dressing 3.75
Honey & Thyme Roasted Roots 3.75
Buttered New Potatoes or Creamed Mash 3.75
Seasonal Greens 3.75
Beer-Battered Onion Rings 3.75
Hispi Cabbage Wedge, Smoked Bacon Crumb & Chives 3.75
Halloumi Fries & Bloody Mary Ketchup 4.75

PUDS & CHEESE

Warm Chocolate Fondant, Pistachio Ice Cream
& Salted Caramel Popcorn 7.50
Apple Tarte Tatin, Vanilla Ice Cream 7.00
Crème Caramel, Orange Shortbread 6.50
Blackberry Trifle, Cinnamon Doughnuts 6.50
Baked Lemon Cheesecake, Lime Curd, Meringue 6.50
Iced Passionfruit Parfait & Honeycomb 6.50
Salcombe Dairy Ice Creams & Sorbets 5.75
(Madagascan Vanilla, Chocolate, Strawberry or Salted Caramel,
Lemon or Blackcurrant Sorbet)
Cheese - Our cheeses change with the season & are all
served ripe and ready with chutney, apple & water biscuits
Choose Gillot Camembert, Ashlynn Goats, Winterdale Cheddar
or Beauvale Blue
All four cheeses 10.50
Any three cheeses 7.75
A single smidgen of cheese 3.75
Mini Pud of the Day or Single Smidgen
of Cheese & your choice of Coffee or Tea 5.75

www.makinglifepeachy.com

Children are heartily welcome and we are happy to make them simplified versions of our dishes, or a half portion at half price.
Allergens: before ordering, please speak to one of our team if you want to know about our ingredients. An optional 10% service charge is added to parties
of six or more. All tips go to the team. A 25p contribution from every Superfood Salad sold supports The Peach Foundation; supporting education
and promotion of healthy eating, sports and conservation in Kenya.

