



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
- Aperol Spritz 8.25
- Kir Royale 10.00
- Villa Ascenti Peach Grand Gin & Tonic 9.50

SMALL PLATES

Great for sharing over a drink while you decide.

- Nocerella, Gaeta & Cerignola Olives 3.95 🍷
- Shawarma-spiced Houmous, Crispy Chickpeas & Gluten-free Toast 4.75 🍷
- Jamón Serrano, Salchichón & Chorizo 5.75

STARTERS

- Baked Somerset Camembert, Truffle Honey, Walnut Crust & Gluten-free Toast 8.95 ♡
- Crown Prince Pumpkin Soup, Toasted Seeds 6.25 🍷
- Pan-fried Native Scallops, Puréed Cauliflower & Sherry-soaked Raisins 12.25
- Moroccan-baked Beetroot & Lentil Salad, Hazelnuts, Coriander & Mint, Yoghurt Dressing & Dukkah 7.00/13.00 🍷
Add Honey & Mustard Pork 3.50

MAINS

- Braised Blade of Beef, Crispy Maple-cured Ham, Roasted Roots & Creamy Mash 18.50
- Thai Red Curry - Cauliflower, Pak Choi, Potato & Coconut, Basmati Rice 14.75 🍷
- Daily Market Fish, Brown Butter, New Potatoes, Wilted Spinach - Market Price
- Jimmy Butler's 10oz Pork Chop, Roast Pumpkin, Apple, Brown Butter & Sage 18.75
- Roast Cod Fillet, Brown Shrimps, Pea Purée & Cucumber 21.50

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 29.00
- Add Béarnaise or Peppercorn Sauce 2.00*

SIDES

- Green Salad, Chardonnay Vinaigrette, Toasted Pumpkin Seeds 4.25 🍷
- Sautéed Brussels Sprouts, Confit Shallots, Maple-cured Ham 4.25
- Braised Red Cabbage 4.25 🍷

PUDS & BRITISH CHEESES

- Crème Brûlée 6.75 ♡
- Mulled Wine Poached Pear, Blackcurrant Sorbet 6.75 🍷
- Amarena Cherry Bakewell Tart, Yoghurt Ice Cream 7.75 ♡
- Salcombe Dairy Ice Cream & Sorbet 6.00 ♡
- (Choose Three: Vanilla, Chocolate, Raspberry Ripple, Honeycomb, Blackcurrant or Mango Sorbet)*
- Our British cheeses change with the season & are all served ripe & ready with Chutney, Apple & Gluten-free Toast
- Choose from: Baron Bigod | Blanche ♡ | Rutland Red ♡ | Maida Vale ♡ | Beauvale
- Any Five Cheeses 12.75 | Any Three Cheeses 8.00 | Smidgen of Cheese 4.50

♡ 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



THE DRUMMOND AT ALBURY

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.