



# SPRING DISHES

## CARBON FOOTPRINT

We've been working with our partners at NetZeroNow for a few years, looking at our carbon footprint, and identifying ways of reducing. Over the coming months we will be setting targets and goals on how we can minimise our impact on the environment.

All dishes are measured in kgCO<sub>2</sub>e, and we hope this menu educates and gives transparency on the footprint of our dishes. Whilst meat does come with a higher footprint than plant-based dishes, we only use British beef and free-range pork and chicken in our pubs. We'll soon be announcing our preferred partner and how to offset the carbon footprint of your bill. As an indicator, offsetting dishes of 2kg or lower is just 2p, offsetting dishes over 8kg is 15p, and those closer to 11kg is more like 20p. If you'd have liked to offset your bill today, email [hello@peachpubs.com](mailto:hello@peachpubs.com) with the subject Offset My Bill, and we'll be in touch with more info on the topic in the coming months.

### SMALL PLATES

- Nocellara, Gaeta & Cerignola Olives 0.07
- Jamón Serrano, Salchichón & Chorizo 0.33
- Warm Ciabatta & Garlic Butter 0.53
- Jimmy Butler's Honey Mustard Chipolatas, Spring Onions & Crispy Shallots 1.00
- Padron Peppers, Sea Salt 0.14
- Shawarma-spiced Houmous, Crispy Chickpeas & Flatbread 0.38
- Halloumi Fries & Bloody Mary Ketchup 1.19

### STARTERS

- Hand-picked Native White Crab, Hot Buttered Crumpet 0.48
- Warm Honey & Walnut Camembert, Green Apple 2.07
- Merrifield Duck Scrumpet, Hoi Sin, Cucumber & Spring Onion Salad 0.36
- Today's Spring Soup, Ciabatta - See Blackboard 0.22
- Cured Chalk Stream Trout, Crème Fraîche & Lemon Dressing 0.35
- Orange, Pistachio, Carrot & Red Chilli Salad, Ras El Hanout, Roast Lemon Dressing 0.21

### MAINS

- Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries 2.07
- Daily Market Fish, Brown Butter, New Potatoes, Rocket 1.1
- Jimmy Butler's Free-range Pork Chop, Butter Beans, Bacon & Courgette, Apple Salsa 3.08
- South Indian Aubergine & Lentil Curry, Crispy Chickpeas, Basmati Rice & Chapati 1.19
- Coq Au Riesling, Grapes, Smoked Bacon, Crisp Chicken Skin & New Potatoes 1.42
- 14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 5.14
- Miso-glazed Cod, Black Rice, Choi Sum, Lime, Chilli & Coriander 0.96

### 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.*

- 8oz Rump Cap Steak 9.93
- 12oz Sirloin on the Bone 10.98
- Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce 7.22

Dirty Vegan Burger, Marmite Onions, Smoked Cheese, Tomato Relish & Fries 0.97

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Fries 8.46

### SIDES

- Thick-cut Chips or Skinny Fries 0.08
- Purple Sprouting Broccoli, Chimichurri 0.19
- Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 0.23
- Creamed Spinach, Roast Garlic & Nutmeg 0.51
- Truffle Mac & Cheese 1.16

### PUDS & BRITISH CHEESES

Chocolate & Salted Caramel Torte, Crème Fraîche 2.86

Apple Tarte Tatin, Vanilla Ice Cream 0.63

Mascarpone Cheesecake, Drunken Cherries, Amaretti Crumb 1.47

Rhubarb Trifle, Lemon & Mascarpone Cream 0.51

Treacle Tart, Clotted Cream 1.20

Salcombe Dairy Ice Cream & Sorbet 1.26   
*(Choose Three: Vanilla, Chocolate, Raspberry Ripple, Honeycomb, Blackcurrant or Mango Sorbet)*

Mini Pud & Tea or Coffee 1.95   
*Chocolate Brownie or Smidgen of Cheese with your choice of Tea or Coffee*

Our British cheeses change with the season & are all served ripe & ready with Chutney, Apple & Peter's Yard Crackers

Choose from: Baron Bigod | Luna Goats | Baby Baronet | Pitchfork Cheddar | Beauvale Blue 0.19

Below 1kg Co<sub>2</sub>e   Between 1kg-5kg Co<sub>2</sub>e   Over 5kg Co<sub>2</sub>e

**Definitions:** CO<sub>2</sub>e = 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](http://www.netzeronow.org)