



SPRING AT THE HIGH FIELD

We always serve the good stuff – in Spring that means the earliest and best Hampshire asparagus, day-boat fish hot-foot from Brixham, Yorkshire rhubarb and superb farmhouse cheeses like Mrs Kirkham's Lancashire. As the days lengthen and sunshine returns we can once again look forward to sitting outside with a glass of our favourite wine and a plate of something delicious.

DELI

Warm Mini Loaf & Garlic Butter 3.00

Puttanesca Olives 3.00

BUTCHER'S BOARD 14.75

Rare Roast Beef, Pork Wontons,
Free-range Chicken & Ham Hock Terrine, Honey & Mustard Sausages,
Beetroot & Horseradish Relish, Granary Toast

CHEESE BOARD 14.00

Camembert Gillot AOC, Sainte-Maure de Touraine,
Mrs Kirkham's Lancashire, Morn Dew, Beauvale,
Water Biscuits & Rye Wafers, Apples & Celery, Chutney

VEGGIE BOARD 14.25

Tomato Houmous & Crudités, Pea & Goats' Cheese Arancini,
Puttanesca Olives, Melting Cheese & Breadsticks,
Toasted Pitta & Garden Salad

FISH BOARD 14.75

Smoked Salmon & Dill Pâté, Whitebait & Lemon,
Prawns & Bloody Mary Mayo, Smoked Trout,
Soused Cucumber & Fennel, Toasted Rye

STARTERS

Air-dried Dorset Beef, Watercress, Beetroot & Horseradish Relish 7.00

Soup of the Day - See Blackboard 5.50

Free-range Chicken & Ham Hock Terrine, Pickled Vegetables & Wholegrain Mustard 7.25

Crispy Squid, Garlic Mayonnaise, Fennel & Red Onion Salad 7.75

Brixham Crab Tart, Bloody Mary Mayonnaise & Baby Leaves 9.00

Sesame-crusting Falafel & Smoked Chilli Jam 6.75

EITHER/OR

Starter/Main

Free-range Mojo Chicken, Edamame Bean & Brown Rice Salad 7.75/15.00

Cheddar & Smoked Mozzarella Mac 'n' Cheese, Red Cabbage & Fennel Slaw 6.75/13.50

Superfood Salad of Beetroot, Goats' Cheese, Broccoli, Sugarsnaps & Seeds, Lemon Dressing 7.25/14.00

This includes a discretionary 25p contribution to The Peach Foundation, which supports education & promotion of healthy eating, sports & conservation in Africa.

Pan-fried Native Scallops, Crayfish & Basil Risotto 10.00/19.00

MAINS

Seared Sea Bream, Thai Red Curry & Basmati Rice 17.75

Free-range Flat Iron Chicken, Confit Garlic, Butter & Lemon, Skinny Chips 15.75

Jimmy Butler's Free-range Sausage & Mash, Onion Gravy 13.50

Shallot Tarte Tatin, Pomegranate & Feta Salad 13.25

Merrifield Duck Breast, Fondant Potato, Braised Chicory & Cherries 21.00

Cod, Prawn & Herb Fishcake, Spring Vegetables, Tartare Sauce 13.75

Slow & Low Pork Shoulder, Devilled Beans & Crispy Corn 16.75

What's the Fish? Daily Market Price

STEAKS

Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds,
dry-aged for superb flavour & tenderness.

28 Day Dry-aged 8oz Rump Cap Steak 19.75

28 Day Dry-aged 10oz Rib Eye Steak 26.00

28 Day Dry-aged 11oz Sirloin Steak on the Bone 27.50

All Served with Rocket, Chips & a choice of either Béarnaise and Peppercorn Sauce

Grill Garnish - Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes & Beer-battered Onion Rings 3.75

Since 1933
Aubrey's
Dry-Aged Beef

SIDES

Chips 3.50 New Potatoes, Sea Salt & Minted Butter 3.75 Rocket & Parmesan Salad, Balsamic Dressing 3.75

Spring Greens & Peas 3.75 Garden Salad, Orange & Shallot Dressing 3.75

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

Children are heartily welcome & we are happy to make them simplified versions of our dishes. If your child would like a small portion at half price, please ask us.

A 10% service charge is added to parties of six or more. All tips go to the team.

THE HIGH FIELD

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