



SUMMER AT THE HIGH FIELD

Hooray for Summer - the season of wonderful British soft fruit and the freshest green vegetables, tomatoes & sweetcorn.
Cornish lamb and day-boat fish are abundant & beautiful.

DELI

Warm Mini Bloomer with Garlic Butter or Balsamic Vinegar & Olive Oil 3.00
Puttanesca Olives 3.00 Warm Spiced Almonds 3.00

BUTCHER'S BOARD 14.75

Pulled Pork Sliders, Curried Chicken
Croquettes, Air-dried Dorset Pork,
Rare Roast Beef, Piccalilli,
Pickles & Granary Toast

CHEESE BOARD 14.00

Gillot Camembert, Tomme de Savoie,
Driftwood, Coolea & Worcester Blue, Apples,
Celery, Tomato Chutney & Crackers

FISH BOARD 14.75

Prawns & Bloody Mary Mayo,
Smoked Mackerel Fillets, Mini Fishcakes,
Whitebait & Lemon Mayo, Spring Onion Salsa,
Malted Toast

VEGGIE BOARD 14.25

Summer Vegetable Croquettes, Spiced Tomato Houmous
& Crudités, Warm Crispy Camembert, Puttanesca Olives,
Cheddar & Sunflower Seed Palmiers, Chutney & Toasted Pitta

FAVOURITES BOARD 14.75

Curried Chicken Croquettes & Mango Chutney, Whitebait & Lemon
Mayo, Spiced Tomato Houmous & Crudités, Puttanesca Olives
& Toasted Pitta

STARTERS

Marinated Feta, Courgette, Broad Bean & Mint Salad 7.00
Soup of the Day 5.50
Curried Chicken Croquettes, Cucumber, Mango Chutney 7.00
Beetroot-cured Salmon & Horseradish Cream 8.00
Pulled Ham, Apple, Celery & Walnut Salad, Buttermilk Dressing 7.75
Brixham Crab, Potato Blini & Sour Cream, Spring Onion Salsa 9.00

EITHER/OR

Starter/Main

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

Smoked Cheddar Bubble & Squeak, Fried Duck Egg & Red Pepper Relish 7.75/15.00

Superfood Salad of Buckwheat Noodles, Baby Spinach, Broccoli, Sesame & Lime Dressing 7.50/14.00

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 & Monkfish, Cherry Tomato & Basil Carnaroli Risotto 10.00/19.00

MAINS

Pan-fried Sea Bream, Crushed New Potatoes & Brown Shrimp Butter Sauce 17.75
Free-range Flat Iron Chicken, Confit Garlic, Butter & Lemon, Skinny Chips 15.75
Maple-cured Free-Range Gammon Rib Eye, Poached Egg & New Potatoes 13.75
Dukkah-spiced Aubergine, Cauliflower Cous Cous & Tahini Yoghurt 13.50
Welsh Lamb Cutlets, Braised Belly, Ratatouille & Salsa Verde 20.00
Salmon & Cod Fishcakes, Spinach, Poached Egg & Hollandaise 13.75
Slow & Low - Sticky-glazed Beef, Hash Browns, Sweetcorn Ketchup & Slaw 17.00
What's The Fish? 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 225g Rump Cap Steak 19.75

28 Day Dry-aged 280g Rib Eye Steak 26.00

28 Day Dry-aged 336g Sirloin Steak on the Bone 27.50

All Served with Watercress, Chips & a choice of either Béarnaise or Peppercorn Sauce

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



SIDES

Chips 3.50 New Potatoes, Sea Salt & Minted Butter 3.75 Rocket & Parmesan Salad, Balsamic Dressing 3.75
Buttered Courgettes, Peas & Beans 3.75 Summer 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