

SUNDAY BEST AT THE HIGH FIELD

We are serious about Sunday roast in our pubs which is why you'll find at least three seasonal choices on our menu. Settle in with your family and friends for top-quality beef from Aubrey Allen, Jimmy Butler's free-range pork or our delicious vegetarian roast with all the glorious trimmings. It's an old-age favourite for a reason and long may it continue.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

Favourites Board - Devon Crab on Buttered Crumpets, Sweet & Spicy Free-range Chicken Wings, Cured-salmon Goujons, Sesame Miso Dip, Venison & Pheasant Terrine, Toast 15.50

STARTERS

Soup of the Day 5.75

Garlic & Rosemary-studded Camembert, Rustic Bread 7.25

Venison & Pheasant Terrine, Plum & Ginger Chutney, Toasts 7.75

Brixham Crab Madame & Fried Free-range Egg 9.50

Smoked Mackerel Pâté, Pickled Cucumber & Fennel, Grilled Bloomer 7.50

Chestnut & Oyster Mushroom Ragù, Pappardelle & Sage Crumb 7.50 / 14.75

Roasted Butternut Squash, Pomegranate, Pumpkin Seed & Rocket Salad, Chilli & Lemon Dressing 7.00 / 13.00
Add Free-range Chicken 2.50 or Halloumi 2.00

The Winter salad includes a discretionary 25p contribution to The Peach Foundation, which supports healthy eating, sports and conservation in Kenya.

SUNDAY ROASTS

All served with Roast Potatoes, Seasonal Vegetables,
Roasted Carrots, Yorkshire Pudding & Jugs of Gravy

Aubrey's Dry-aged Rump of Beef 15.50

Jimmy Butler's Free-range Leg of Pork & Crackling 15.25

Roast of the Day

Winter Vegetable Wellington 13.50

MAKE THE MOST OF YOUR ROAST

Sage & Onion Stuffing 3.50

Cauliflower Cheese 3.75

Braised Red Cabbage 3.50

MAINS

Aubrey's 28 Day Dry-aged 8oz Sirloin Steak, Chips, Watercress, Slow-roasted Tomato & Béarnaise Sauce 24.75

Fillet of Salmon, Sautéed Leeks & Crushed Potatoes, White Wine Cream Sauce 16.75

Severn & Wye Haddock Smokie, Crusty Bread 14.50

Moroccan-spiced Vegetable & Chickpea Tagine, Beetroot Barley & Toasted Hazelnuts 13.75

SIDES

Chips 3.50 Garden Salad, Beetroot & Thyme Dressing 3.75 Creamed Spinach 2.75 Sweet Potato Fries 3.95

PUDDINGS

Crumble of the Day - served at the table with Custard 6.25

Dark Chocolate Pot, Candied Fruit, Almonds & Honeycomb 6.25

St Clement's Cheesecake 6.25

Warm Pear & Ginger Cake, Salted Caramel Sauce, Pine Nut Cream 6.25

Vanilla Crème Brûlée & Pistachio Shortbread 6.25

Warm Chocolate Brownie, Jude's Vanilla Ice Cream 6.25

Jude's Free-range Ice Creams & Sorbets 5.75

(Vanilla, Chocolate, Strawberry or Salted Caramel, Lemon or Mango Sorbet)

Cheese Plate – Brie de Nangis, Winterdale Cheddar, Blue Monday, Chutney, Water Biscuits & Apple 7.75

Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 4.75

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

Whilst we don't offer a children's menu, we are happy to make them simplified versions of our dishes, or a half portion at half price.

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