



MAKING LIFE PEACHY

EVENING AT THE HIGH FIELD

Winter is a wonderful time to eat hearty and comforting food. Our beef is British, grass-fed and dry-aged for unmatched flavour. All our chicken, eggs and pork are free-range. Our lamb is Cornish and most of our native fish is landed from coastal day-boats. We always serve the good stuff – cooked from scratch by real chefs – because that's what we want to eat ourselves. Thanks for joining us.

DELI BOARDS

Warm Mini Bloomer & Garlic Butter 3.00 Campagnola Olives 3.00 Spiced Almonds 3.00

BUTCHER'S BOARD 14.50

Black & Blue Bavette, Béarnaise Sauce, Chorizo & Manchego Swirls, Spicy-glazed Chicken Wings, Crispy Lamb, Pomegranate & Mint Salad

CHEESE BOARD 14.00

Gillot Camembert, Rollright, Ashlynn, Westcombe Cheddar & Blue Monday, Water Biscuits, Apples & Celery, Fig Chutney

FISH BOARD 14.50

Cod Goujons & Tartare Sauce, Haddock Fishcakes & Horseradish Crème Fraîche, Smoked Salmon Pâté & Granary Toast, Prawn & Paper-thin Salad, Oriental Dressing

VEGGIE BOARD 14.50

Warm Crispy Camembert & Fig Relish, Mushroom Pâté & Croûtes, Pak Choi & Carrot Salad, Oriental Dressing, Parsnip & Cheddar Croquettes, Tomato Chutney

FAVOURITES BOARD 14.50

Smoked Salmon Pâté & Granary Toast, Warm Crispy Camembert & Fig Relish, Spicy-glazed Chicken Wings, Cod Goujons & Tartare Sauce

STARTERS

Warm Crispy Camembert, Fig Relish & Rocket 7.00

Soup of the Day - See Blackboard 5.50

Pan-fried Native Scallops, Curried Parsnip Purée, Bacon & Apple Salad 10.00

Smoked Mackerel Pâté, Soused Cucumber & Toasted Sourdough 7.00

Beetroot & Orange Salad, Pine Nuts, Marinated Grains & Shallot Dressing 6.75

Venison & Pheasant Terrine, Cumberland Sauce & Toasted Bloomer 7.50

EITHER/OR

Starter/Main

Prawn, Fresh Chilli & Cherry Tomato Linguine 7.75 / 14.50

Clonakilty Black Pudding & Poached Egg Salad, Croutons & Mustard Dressing 7.75 / 15.25

Herb Pancakes, Spinach & Mushroom Stuffing, Gruyère Cream Sauce 6.50 / 12.50

Add Free-range Ham 1.50

Pak Choi, Carrot, Mooli & Peanut Salad, Oriental Dressing 6.50 / 12.50

Add Chicken, Hot-smoked Salmon or Grilled Halloumi 1.50

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

MAINS

Butternut Squash, Spinach & Pearl Barley Wellington, Roasted Root Vegetables, Vegetarian Gravy 13.75

Smoked Haddock Fishcake, Sautéed Leeks & Mustard Butter Sauce 13.50

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

Merrifield Duck Breast, Duck Pithivier, Potato & Thyme Terrine, Braised Red Cabbage, Jus 21.00

Grilled Plaice Fillets, Garlic Butter, Fennel, Rocket & Radish Salad 16.75

Maple-cured Gammon Rib Eye Steak, Poached Egg & Chips 14.00

Slow-cooked Shoulder of Lamb, Celeriac Purée, Red Cabbage & Mint Jus 17.75

What's the Fish – See Blackboard

STEAKS

28 Day Dry-aged 225g Rump Cap Steak 21.75

28 Day Dry-aged 225g Sirloin Steak 25.00

28 Day Dry-aged 280g Rib Eye Steak 28.50

All Steaks Served with Rocket, Chips, Slow-roasted Plum Tomato & a choice of Béarnaise or Charcutière Sauce

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

Aubrey Allen
The Chef's Butcher

SIDES

Skinny Chips 3.50 Rustic Chips 3.50 Cabbage, Bacon & Hazelnuts 3.75 Roasted Roots 3.75 Buttered New Potatoes 3.75

Garden Salad & Winter Slaw 3.75 Pak Choi, Carrot, Mooli & Peanut Salad, Oriental Dressing 3.75 Onion Rings 3.50

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.

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