SUNDAY BEST AT THE HIGH FIELD

There is nothing that defines the British like Sunday lunch – the French even call us "Les Rosbifs".

And there is nothing like a quality Sunday roast in your local pub with family and friends.

You are heartily welcome, and the more good things you call for, the welcomer you are!

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

STARTERS

Warm Crispy Camembert, Fig Relish & Rocket 7.00 Soup of the Day 5.50

Pan-fried Native Scallops, Curried Parsnip Purée, Bacon & Apple Salad 10.00
Venison & Pheasant Terrine, Cumberland Sauce & Toasted Bloomer 7.50
Sunday Deli Board - Smoked Salmon Pâté & Granary Toast, Warm Crispy Camembert & Fig Relish,
Spicy-glazed Chicken Wings, Cod Goujons & Tartare Sauce 14.50

EITHER/OR

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.

SUNDAY ROASTS

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

Aubrey's Dry-aged Rump of Beef 15.00

Jimmy Butler's Free-range Leg of Pork & Crackling 15.00

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 225g Sirloin Steak, Rocket, Chips & Slow-roasted Plum Tomato 25.00 Smoked Haddock Fishcake, Sautéed Leeks & Mustard Butter Sauce 13.50 Grilled Plaice Fillets, Garlic Butter, Fennel, Rocket & Radish Salad 16.75 Slow-cooked Shoulder of Lamb, Celeriac Purée, Braised Red Cabbage & Mint Jus 17.75

SIDES

Roasted Roots 3.75

Skinny or Rustic Chips 3.50 Garden Salad & Winter Slaw 3.75

PUDDINGS

Crumble of the Day - served at the table with Custard 6.00

Warm Chocolate Brownie, Chocolate Sauce, Jude's Raspberry Ripple Ice Cream 6.50

Espresso Martini Iced Parfait 6.00

Baked Gluten-free Walnut Flapjack & Cinnamon Poached Pear 6.00 Cheese Plate – Gillot Camembert, Westcombe Cheddar, Blue Monday & Water Biscuits, Apples & Celery, Fig Chutney 7.75 3 scoops of Jude's Ice Creams or Sorbets 5.75

Vanilla, Chocolate Orange, Pecan & Brown Butter or Raspberry Ripple Ice Creams, Lemon or Mango Sorbet