

# 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, Duck Rillettes, Chutney & Croûtes 15.50

## STARTERS

Soup of the Day 5.75

Breaded Camembert, Tomato Chutney & Rocket 7.00

Duck Rillettes, Plum Chutney & Toasted Sourdough 7.75

Brixham Crab Madame & Fried Free-range Egg 9.50

Potted Smoked Mackerel, Pickled Celery & Toast 7.50

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

Beetroot, Fennel & Wild Rice Salad, Orange & Shallot Dressing 6.75 / 12.75

*Add Free-range Chicken 2.50 or Feta 2.00*

The Autumn 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

Autumn 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

Roasted Hake & Clams, Cavolo Nero & Nduja Sauce 17.00

Severn & Wye Haddock Smokie, Crusty Bread 14.50

Miso-glazed Aubergine & Vegetable Stir Fried Rice 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 Torte & Vanilla Ice Cream 6.25

Lemon Meringue Cheesecake 6.25

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

Vanilla Crème Brûlée & Pistachio Shortbread 6.25

Black Forest Sundae 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.