



MAKING LIFE PEACHY

LUNCH AT THE HIGH FIELD



Summer's here - time for beautiful British soft fruit, and the best green vegetables, tomatoes and salads. Cornish lamb and day-boat fish are plentiful and delicious now - and look out for native lobsters in our specials.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00 Dorset Charcuterie & Cornichons 4.50

DELI BOARD 16.25

Buttermilk Chicken & Chipotle
Warm Fish Goujon Taco
Dorset Air-dried Ham & Cornichons
Smoked Salmon Rillettes & Crisp Bread

VEGGIE BOARD 14.75

Spinach Pakoras & Coconut Yoghurt
Spiced Tomato Houmous & Pitta
Buffalo Cauliflower & Chipotle
Courgette & Feta Salad

MONDAY - SATURDAY FIXED PRICE LUNCH

Choose two or three courses from Starters, Classics or Puddings for 14.75 / 17.75

STARTERS

Laverstoke Mozzarella, Heritage Tomato & Basil Salad 7.50
Soup of the Day - See Specials 5.75
Crispy Chilli Beef Salad, Crunchy Vegetables, Oriental Dressing 7.75
Crab & Avocado Tart, Poached Egg & Hollandaise 9.00
Smoked Salmon Rillettes, Pickled Beetroot & Crisp Bread 7.50
Free-range Mojo Chicken, Pomegranate, Edamame Bean & Brown Rice Salad 7.00 / 14.50
Watermelon, Fennel & Radish Salad, Bulgar Wheat, Sesame & Ponzu Dressing 6.75 / 13.75
Add Crispy Duck, Salmon or Halloumi 2.50

CLASSICS

Free-range Chicken & Ham Pie, Buttered Mash, Greens & Jus 14.75
Classic Moules Marinière & Skinny Chips 14.00
Beer-battered Fish & Chips, Peas, Tartare Sauce 14.00
Braised Free-range Duck Leg, Cabbage, Bacon & Cannellini Bean Cream 14.75
Red Pepper & Tomato Risotto, Grilled Artichokes, Piquillo Peppers, Pesto & Pangrattato 13.75
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish & Chips 13.75
Add Free-range Bacon, Mushroom or Onion Rings 2.00

MAINS

Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad 16.00
Roasted Cod Loin, Shellfish Biryani, Peanut & Coriander Chutney 18.00
Rump of Cornish Lamb, Broad Beans & Peas, Delmonico Potatoes, Mint Jus 22.50
Harissa-roasted Cauliflower & Goats' Cheese, Beetroot & Pine Nut Salad 13.75
Slow & Low Maple-glazed Pork Hock, Cheddar Crusted Corn, Pickled Green Chilli Slaw & Sour Cream Fries 17.25
28 Day Dry-aged 8oz Rump Cap Steak, Chips & Béarnaise 19.75

SANDWICHES

Ham Hock & Piccalilli on Granary 6.25
Severn & Wye Smoked Salmon,
Pickled Cucumber & Cream Cheese Bagel 6.25
Beetroot, Feta & Rocket Wrap, Cucumber & Mint 5.75
Add Chips, Salad or Soup 2.50

SIDES

Rustic Chips 3.75 Skinny Fries 3.75
Green Salad & Soft Herbs, Avocado Dressing 3.75
Buttered New Potatoes 2.75
Wedge Salad, Ranch Dressing & Crispy Bacon 3.75
Beer-battered Onion Rings 3.50
Creamed Spinach 3.00

PUDDINGS

Warm Chocolate Fondant, Salted Caramel Ice Cream & Honeycomb 7.50
Coconut Milk Pannacotta, Passionfruit Coulis 6.25
Glazed Rice Pudding, Amarena Cherry Compote 6.25
Peach Melba Cheesecake, Toasted Almonds 6.50
Warm Treacle Tart, Clotted Cream 6.50
Salcombe Dairy Ice Creams & Sorbets 5.75
(Madagascan Vanilla, Rum & Raisin, Belgian Chocolate or Honeycomb, Mango or Raspberry Sorbet)
Cheese Plate - Three Summer Cheeses, Chutney, Apple & Water Biscuits 7.75
Mini-pud of the Day & your choice of Coffee or Tea 5.50

The Summer salad includes a discretionary 25p contribution to The Peach Foundation, which supports healthy eating, sports and conservation in Kenya.
Allergens: before ordering, please speak to one of our team if you want to know about our ingredients. A 10% service charge is added to parties of six or more.
All tips go to the team.