



# AUTUMN AT THE HIGH FIELD

## APÉRITIFS

Champagne Piper-Heidsieck Cuvée Brut NV, France 8.75  
*Marilyn Monroe's favourite, served at the Oscars.*

Aperol Spritz 8.00

*A mix of Aperol, Prosecco & soda. Perfect pre-dinner.*

Kir Royale 9.00

*Champagne Piper-Heidsieck & Blackcurrant Liqueur.*

## DELI

Warm Mini Bloomer & Garlic Butter 3.25

Campagnola Olives 3.00

Artisan Breads & Butters 4.25

FAVOURITES BOARD 16.25

Buttermilk Chicken & Chipotle Mayo

Honey & Mustard Chipolatas

Severn & Wye Smoked Salmon, Brown Bread & Capers

Whitebait & Aioli

VEGETARIAN BOARD 14.75

Halloumi Fries & Bloody Mary Ketchup

Saag Aloo Croquettes & Mango Chutney

Tomato Houmous, Dukkah & Toasted Pitta

Balsamic-roasted Peppers, Fennel, Avocado & Tomatoes

## STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50

Soup of the Day - See Specials 5.75

Grilled Sardines, Harissa Mayonnaise & Rocket 7.50

Potted Native Crab, Toasted Sourdough 9.00

Air-dried Dorset Beef, Pear, Pecorino & Pine Nuts 8.50

Saag Aloo Croquettes & Mango Chutney 7.00

Creamy Garlic Mushrooms on Sourdough Toast 7.25

Pan-seared Native Scallops, Celeriac Purée,

Apple & Hazelnut Salad 11.00

## CHEESE

Our cheeses change with the season & are all served ripe and ready with chutney, apple & water biscuits

Choose from:

Gillot Camembert

Ashlynn Goats

Winterdale Cheddar

Beauvale Blue

All four cheeses 10.50

Any three cheeses 7.75

A single smidgen of cheese 3.75

## EITHER / OR

Bang Bang Chicken, Cucumber & Peanut Salad, Sesame 7.50 / 14.50

Poached & Smoked Salmon Fishcake,  
Wilted Spinach & Lemon Butter Sauce 7.50 / 14.50

Warm Salad of Balsamic-roasted Peppers & Fennel,  
Avocado, Tomato & Lentils, Maple Dressing 6.00 / 11.50

*Add Free-range Chicken or Grilled Halloumi 2.50*

## MAINS

Free-range Chicken Milanese, Garlic & Sage Butter,  
Skinny Fries or Green Salad 16.00

Pan-fried Fillets of Sea Bass, Saffron Potatoes,  
Sprouting Broccoli & Shellfish Sauce 16.50

28 Day Dry-aged Rump Cap Steak, Chips & Béarnaise 19.75

Shiitake, Chestnut & Oyster Mushroom Pappardelle,  
White Wine Sauce & Walnuts 14.00

14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy 14.50

Butcher's Steak of the Day - See Specials

Merrifield Duck Breast, Duck Fat Potato Rosti,  
Red Cabbage & Redcurrant Gravy 21.00

Grilled Calves Liver, Smoked Bacon, Kale & Mash 17.50

Vegetable Biryani, Cauliflower Rice, Red Lentil Dahl & Chapati 13.75

Roasted Hake, Cavolo Nero, Pancetta & Butternut Squash 17.25

Free-range Coq Au Vin & Seasonal Greens 13.75

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish & Fries 14.00

*Add Free-range Bacon, Mushroom or Onion Rings 2.00*

## SIDES

Thick-cut Chips or Skinny Fries 4.00

Green Salad & Soft Herbs, Avocado Dressing 3.75

Honey & Thyme Roasted Roots 3.75

Buttered New Potatoes or Creamed Mash 3.75

Seasonal Greens 3.75

Beer-Battered Onion Rings 3.75

Hispi Cabbage Wedge, Smoked Bacon Crumb & Chives 3.75

Halloumi Fries & Bloody Mary Ketchup 4.50

## PUDS

Warm Chocolate Fondant, Salted Caramel Ice Cream  
& Honeycomb 7.75

Poached Pear, Mascapone & Hazelnut Brittle 6.50

Crème Brûlée & Shortbread 6.50

Apple Tarte Tatin & Vanilla Ice Cream 6.75

Tiramisu Cheesecake 6.75

Cherry & Almond Trifle 6.75

Salcombe Dairy Ice Creams & Sorbets 5.75

(Madagascan Vanilla, Chocolate, Strawberry or Salted Caramel,  
Lemon or Blackcurrant Sorbet)

Mini Pud of the Day or Single Smidgen of Cheese & your choice  
of Coffee or Tea 5.75

[www.makinglifepeachy.com](http://www.makinglifepeachy.com)

Children are heartily welcome and we are happy to make them simplified versions of our dishes, or a half portion at half price.  
Allergens: before ordering, please speak to one of our team if you want to know about our ingredients. An optional 10% service is added to parties of six or more. All tips go to the team. A 25p contribution from every Superfood Salad sold supports The Peach Foundation; supporting education and promotion of healthy eating, sports and conservation in Kenya.

