

LUNCH AT

THE HIGH FIELD

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
Pan-seared Native Scallops, Celeriac Purée,
Apple & Hazelnut Salad 11.00

EITHER / OR

Bang Bang Chicken, Cucumber & Peanut Salad, Sesame Dressing 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

ON TOAST

Creamy Garlic Mushrooms on Sourdough 8.00 Severn & Wye Smoked Salmon, Brown Bread & Capers 8.50 Ham Hock & Cheddar Rarebit 8.00

SANDWICHES

Warm Fish Goujons, Lettuce & Tartare Sauce on White Bloomer 6.25 Coronation Chicken, Coriander & Iceberg Lettuce on Granary 6.50 Beetroot, Feta & Rocket Wrap, Cucumber & Mint 5.75 Add Chips, Salad or Soup 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 Shiitake, Chestnut & Oyster Mushroom Pappardelle, White Wine Sauce & Walnuts 14.00 14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy 14.50 28 Day Dry-aged Rump Cap Steak, Chips & Béarnaise 19.75 Caramelised Shallot Tart, Goats' Cheese & Beetroot 13.00 Grilled Calves Liver, Smoked Bacon, Kale & Mash 17.50 Vegetable Birvani, Cauliflower Rice, Red Lentil Dahl & Chapati 13.75 Roasted Hake, Cavolo Nero, Pancetta & Butternut Squash 17.25 Battered Cod & Thick-cut Chips, Mushy Peas, Tartare Sauce 14.50 Free-range Coq Au Vin & Seasonal Greens 13.75 Aubrey's Steak Burger, Cheddar Cheese,

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 & CHEESE

Burger Relish, Gherkin & Fries 14.00

Add Free-range Bacon, Mushroom or Onion Rings 2.00

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)

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

Choose Gillot Camembert, Ashlynn Goats,

Winterdale Cheddar or Beauvale Blue

All four cheeses 10.50

Any three cheeses 7.75

A single smidgen of cheese 3.75

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

