



THE HIGH FIELD
COLLECTION



WELCOME

The High Field and The High Field Studio, are two exceptional spaces in the heart of Edgbaston Village, perfect for any sort of gathering. A gastropub serving high quality food and drink with two private dining rooms upstairs. A country pub in the city, with a spacious garden, the possibilities are almost endless. A central bar is the hub of the pub, and plush mustard velvets sit against gentle sage green furnishings.

Just next door to the pub, The Studio is a former architect's studio, recently revamped with brushed terracotta and gold. The perfect events space for parties, meetings and celebrations, a unique Birmingham venue accommodating 50 seated or 80 standing.

And if you need a place to rest your head after a day of work or play, The High Field Town House is our boutique hotel just across the drive. An elegant Victorian villa with 12 individually- designed en-suite rooms, filled with handpicked antiques, top- quality beds and hand-printed Cotswold wallpapers.





Contact Ben Scandrett
0121 227 7068 | highfieldevents@peachpubs.com
www.highfielddedgbaston.co.uk
www.thehighfieldstudio.co.uk







THE GOOD STUFF

We only serve what we're happy to eat and drink ourselves, and for 15 years we have sought out the very best suppliers. All our meat is British, of the highest quality from Aubrey Allen, and this eighty year-old Warwickshire butcher supplies many of Britain's finest restaurants as well as holding The Royal Warrant. Our steaks are from Britain's finest (increasingly rare) beef herds, 28 day dry-aged for stupendous flavour. Our chicken is free-range, as are our eggs, pork and ice-cream, and our lamb is Cornish. We serve the best of British where possible, even though it costs us more, and we follow the ever-changing advice on sustainability.

We focus on seasonality and our menus change four times a year; meaning we buy the best stuff at the best price. Our kitchen teams are passionate, proper chefs, cooking dishes from scratch, celebrating our vibrant British culture.

Drinks are chosen by real enthusiasts, and you'll find a great selection of spirits and softs on our bars and in our fridges. Our wine list is packed with a great range of top-quality and interesting wines, allowing you to choose something for your mood, or food.











CELEBRATIONS, PARTIES & MEETINGS

Whatever your occasion, our team will make sure your event goes exactly as planned. From relaxed, informal weddings to dinner parties between 10- 50 or extravagant birthday parties for 80, we have a space just for you.

If it's a business function; either networking, a presentation, meeting or training day, we have full facilities for any setup. Use an unstructured room layout for a relaxed and creative way of working, or as a more traditional option for formal events.

Enjoy welcome drinks and deli plates, a three-course lunch or dinner, or relaxed buffet – our dining options are endless.

- Flexible spaces
- A range of dining options
- Great for party goers and business folk alike
- Quality food and drink
- Business packages
- Onsite parking
- No room hire, minimum spends apply
- Dedicated events support

Let us take care of your event, as you focus on being host. Enjoy exceptional hospitality, top-quality food and wine, and team where nothing is too much. And the best bit? Spacious comfy beds to sink into only a short stroll away.



A SPACE FOR ANY OCCASION

Above the pub, we have two private dining rooms, The Hare and The Fox, perfect for small gatherings. Enjoy a sit-down meal with loved ones, the rooms can be opened up for up to 40 guests, or enjoy more intimate get-togethers of up to 12, or 20. Enjoy the finer touches, with rooms being fully laid with linen, adding that extra special something.

The High Field Studio, just next door, is the perfect spot for those who like to let their hair down. Book a DJ, and party all night long with our spacious events space. From birthday buffets, to wedding parties, make the room into the space you need.

For more professional occasions, The Studio by day can be used for networking events, training days and informal get togethers. Ask us about our buffet options and light lunches, for everything from wakes to christenings and everything in between.





THE HIGH FIELD STUDIO

A UNIQUE BIRMINGHAM VENUE

Use our versatile, eclectic space to host your event; weddings, parties, meetings, anniversaries, birthday dinners, engagements, celebrations, retirements, a feast or soirée, anything is possible.

Great parties happen in great spaces, and when we look after every last detail, you can relax and just enjoy your do – and no need to worry about tidying up.

We can cater for any occasion; breakfasts, lunches or dinners, relaxed or formal – the list is endless. There's no room hire, but minimum spends may apply.





SAY I DO

For something easy-going but with hospitality you can trust, talk to us about your day. We aren't a traditional wedding choice, but we promise quality food and drink and a great team to make your day special.

Whether it's the neutral colours of our private dining rooms to give you the flexibility to decorate to match your theme, or the modern feel of The Studio. Setup and style the rooms and make them your own, it's your day after all.

From the show-round, to the drinks choices, we'll ensure a smooth day, letting you enjoy time with your guests. We can help with florist, photographer and DJ recommendations too!







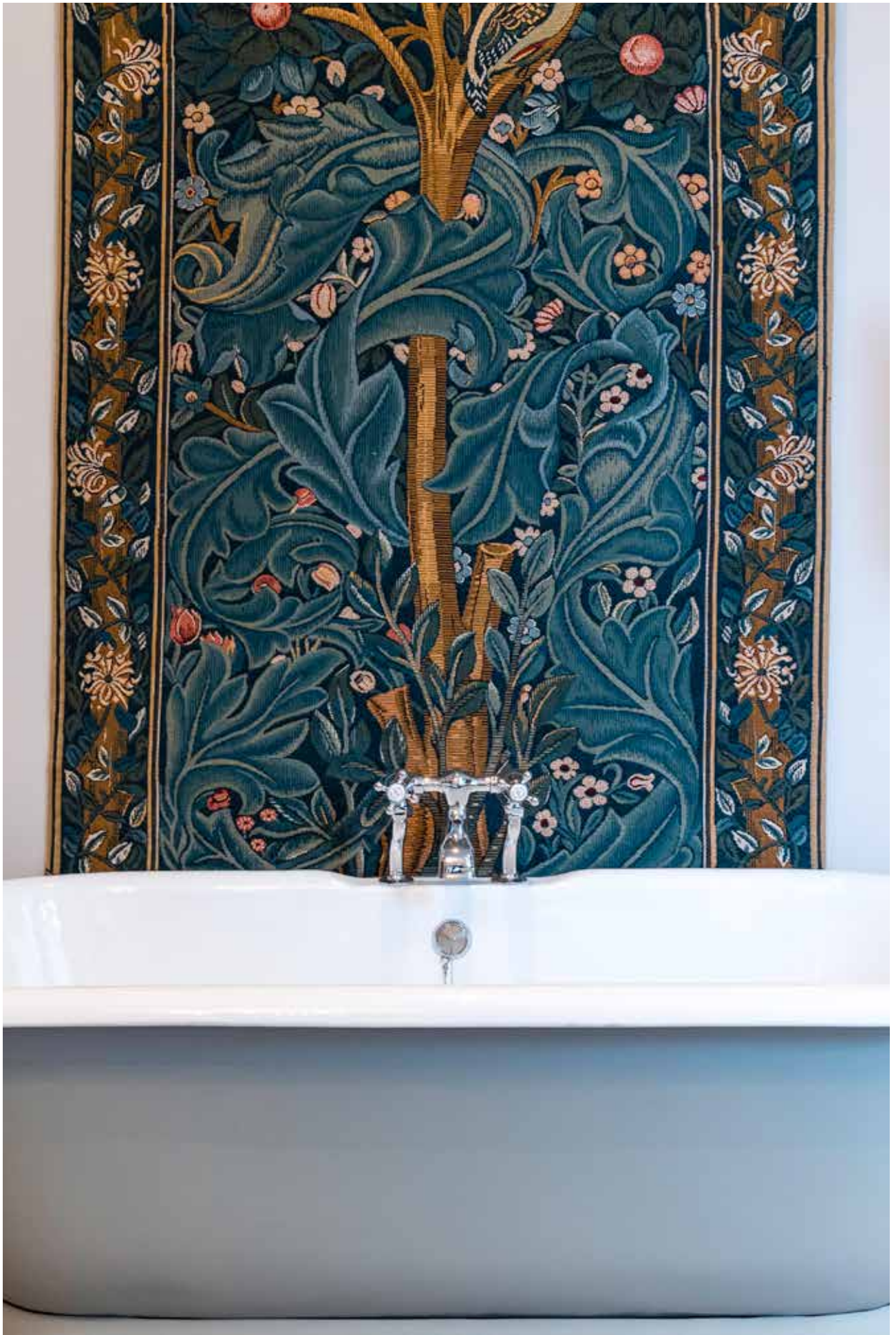


STAY WITH US

Hire our boutique hotel exclusively for you and your guests, The Town House is your haven in the City. Enjoy your very own Victorian villa, with 12 individually-designed bedrooms, and cosy lounge to settle into. Each room is filled with hand-picked antiques and top-quality beds which go hand-in-hand with the latest technology for a comfortable well-connected stay. Luxurious and comfortable, with fluffy pillows, roll top baths and plenty of space to get ready.

Just five minutes from the city centre, yet tranquil and relaxing. Perfect for those memory-making occasions.











PACKAGES


We pride ourselves on serving quality food and drink and source the best ingredients for all our dishes; from British charcuterie to Jimmy Butler's Blythburgh free-range pork and Brixham crab. Our coffee is Union Hand-roasted, who go to the end of the Earth, literally, to find the best small-scale coffee growers and pay them fairly for their crop and we love good cheese. Properly aged and delivered when it's at its best. We are serious about our roasts too, you'll find top-quality beef from Aubrey Allen, Jimmy Butler's free-range pork or our delicious vegetarian roast with all the glorious trimmings available on Sundays. It's an old-age favourite for a reason and long may it continue.

We offer a set menu for sit down occasions, and can provide buffet lunches for those informal events.


- Great Start Breakfast from 15.00pp
- Business Meetings with Buffet Lunch from 25.00pp
- Two Course Business Lunch from 35.00pp
- 24 Hour Day Delegate Rates from 65.00pp

SAMPLE SET MENU


STARTERS

King Prawn & Haddock Croquette, Sauce Gribiche
Baked Camembert, Roast Garlic & Chive Crumb,
Onion Marmalade & Ciabatta Croûtes **v**
Beetroot & Butternut Squash Salad, Hazelnuts,
Buckwheat, Maple & Molasses 

MAINS

Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries
Pan-seared Hake, Café de Paris Cauliflower, Spinach,
Pine Nuts & Sherry-soaked Sultanas
South Indian Sweet Potato & Chickpea Curry, Toasted Cashews,
Basmati Rice & Chapati 

PUDDINGS

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream 
Banoffee Cheesecake, Rum-soaked Raisins, Bananas & Pecans **v**
British Cheese Plate - Clara Goats, Cornish Gouda & Solstice,
Chutney, Apple & Peter's Yard Crackers

ADD A SIDE

Baked Beetroot & Feta 4.50 **v**
Thick-cut Chips or Skinny Fries 4.25 
Onion Rings 4.75 
Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.25 
Creamed Spinach, Nutmeg 4.25 **v**
Buttered New Potatoes 4.25 **v**
Halloumi Fries & Bloody Mary Ketchup 6.25 **v**
Truffle Mac & Cheese 4.25 **v**

v Vegetarian Ingredients  **Vegan Ingredients**

Some items may be cooked in multi-purpose fryers.

*All menus and prices are subject to change. Please contact us for our most up to date menus.




SAMPLE SUNDAY SET MENU

STARTERS

King Prawn & Haddock Croquette, Sauce Gribiche

Baked Camembert, Roast Garlic & Chive Crumb,
Onion Marmalade & Ciabatta Croûtes **v**

Beetroot & Butternut Squash Salad, Hazelnuts,
Buckwheat, Maple & Molasses 

MAINS


Pan-seared Hake, Café de Paris Cauliflower, Spinach,
Pine Nuts & Sherry-soaked Sultanas

Aubrey Allen's Dry-aged Rump of Beef

Jimmy Butler's Free-range Pork & Crackling

Vegetarian Wellington - Artichoke Heart, Spinach, Emmental & Pine Nuts **v**

PUDDINGS

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream 

Banoffee Cheesecake, Rum-soaked Raisins, Bananas & Pecans **v**

British Cheese Plate - Clara Goats, Cornish Gouda & Solstice,
Chutney, Apple & Peter's Yard Crackers

ADD A SIDE

Baked Beetroot & Feta 4.50 **v**

Thick-cut Chips or Skinny Fries 4.25 

Onion Rings 4.75 

Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.25 

Creamed Spinach, Nutmeg 4.25 **v**

Buttered New Potatoes 4.25 **v**

Halloumi Fries & Bloody Mary Ketchup 6.25 **v**

Truffle Mac & Cheese 4.25 **v**

v Vegetarian Ingredients  **Vegan Ingredients**

Some items may be cooked in multi-purpose fryers.



OUR FAVOURITE SUPPLIERS

FOR FLORISTRY:

Ethos Flowers
0121 616 6182
info@ethosflowers.com

Flora Scenter
0121 427 4072
info@floralscenter.com

FOR PHOTOGRAPHY:

Philip James
www.philipjamesphotography.co.uk/
info@philipjamesphotography.co.uk
07825 870 563

Liam Keown
www.keownphoto.co.uk
Contact liamkeown@gmail.com

FOR DECORATIONS:

Table Plans and Place Settings
Rachel Scott-Rushfirth
rachelscott-rushfirth@outlook.com

Full Moon Balloons
07710 523569
fullmoonballoons@hotmail.com

FOR CAKES:

Tutto Apposto
07547678114
ange@tuttoapposto.co.uk

FOR MUSIC OR ENTERTAINMENT:

DJ Mike - 07999 068765
DJ Richard Sharman - 07737 733554 - rd_sharman7@hotmail.com
Band - The Peas - Kelly Elliot - 07798 568969 - kel.emma.elliott@gmail.com
Band - Wez Finch - 07514 800491
Thom Kirkpatrick - One Man Band - 07754 243644
DJ Andy Monk - 07811 329 559 - Sales@nightair.co.uk







GET IN TOUCH

Whatever the occasion, talk to us about your celebration or business meeting.

Submit an enquiry to us today :



Or contact Ben Scandrett
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