

To Start

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| Chef's Soup of the Day | 5.00 |
| Goat's Cheese and Basil Tortellini, Beetroot Veloute, Lemon Oil (V) | S/M 6.50/12.00 |
| Smoked Haddock Risotto, (GF) Confit Egg Yolk, Chive Dressing | S/M 7.50/13.50 |
| Turbot Gravalax, Tonka Bean Mayonnaise, Onion Seed Crisp Breads (GF)* | 7.00 |
| Roast Tomato Jelly, Smoked and Crispy Aubergine, Shaved Parmesan, Roccoca (GF) (V) | 5.50 |
| Seared Scallop, Pulled Pork Bon Bon, Spinach, Sour Apple Gel | 6.50 |
| Chicken and Wild Garlic Roulade, Prune Relish, Baby Leeks (GF) | 5.50 |

Higham Signature Mains

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| Shandy Battered Haddock Fillet, Triple Cooked Chips, Mushy Peas, Homemade Tartar Sauce, Lemon Wedge | 11.50 |
| Corn Fed Chicken Breast, Whipped Garlic Potato, Charred Vegetables, Wine Butter Sauce (GF) | 13.50 |
| Plum Tomato "Tart Tatin", Onion Jam, Greens, Warm Blue Cheese Dressing (V) | 11.00 |
| Slow Cooked Pigs Cheek, Pork Fillet, Potato Salad, Shallot Puree, Crispy Sage, Smoked Scratching's (GF) | 13.50 |
| Fillet of Sea Bream, Soft Polenta, Red Pepper Essence Crispy Capers, White Anchovy Caesar (GF) | 13.50 |
| Catch of the Day | Market Price |
| Beef Fillet Tail, Oxtail Press, Horseradish Mousse, Marrow Jus, Stock Pot Vegetables (GF) | 17.00 |
| Pink Lamb Cutlets, Pot Roasted Lamb Shoulder, Marquis Potato, Buttered Green Vegetables (GF) | 18.00 |
| Hand Formed Flat Bread, Oven Dried Tomatoes, Mozzarella Sour Onions, Rocket, Pesto (V) | 10.00 |

Side Dishes

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| Whipped Garlic Potato | Triple Cooked Chips | All 3.00 |
| Seasonal Vegetables | House Dressed Salad | |
| Tomato & Mozzarella Salad | Buttered Garlic Bread | |
| Battered Onion Rings | Extra Bread Basket (2 people) | |

Discretionary Service Charge of 5% is added to the bill.

Food Allergies & Intolerances. Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food and drink.

Grazing Boards

For Two to Share

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| Warm Baked Camembert, (V)(GF)* Roast Onion Ketchup, Crusty Baked Bread | 12.00 |
| Ploughman's Lunch Black Pudding Scotch Egg, Pork Pie, Honey Roasted Ham, Mature Cheddar, Stilton, Pickles, Warm Bread | 14.00 |
| Tapas Selection (GF)* Marinated Feta Cheese, Olives, Oven Dried Tomatoes, Humus, Chorizo Potatoes, Warm Bread | 13.00 |

From The Grill

All Steaks are Dry Aged, with Triple Cooked Chips,
Grilled Tomato & Field Mushroom

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| 10oz Sirloin Steak | 24.50 |
| 10oz Rib eye Steak | 25.00 |
| 6oz Fillet Steak | 24.50 |
| 8oz Rump Steak | 15.50 |
| 10oz Cured Gammon Steak, Triple Cooked Chips, Egg, Pineapple, Garden Peas | 10.00 |
| 8oz Hand Formed Beef Burger, Fresh Onion, Tomato, Lettuce, Mustard Mayonnaise, Melted Extra Mature Cheese, Triple Cooked Chips (GF)* | 11.00 |

A Choice of Sauces All £3.00

Blue Cheese & Bacon, Red Wine, Diane, Peppercorn

For The Little Ones

All 5.00

Hand Formed Margherita Pizza, Dressed Salad
Classic Mac & Cheese, Crusty Bread
Breaded Fish Croquettes, Chips, Garden Peas
Battered Chicken Strips, Sweet Potato Fries, Tomato
Relish

To Finish

All 6.00

Strawberries and Cream Vanilla Sponge, Compressed
Strawberries, Milk & Nutmeg Ice Cream. (V)

Turkish Delight Cheesecake, Minted Marshmallow,
Rose Gel, Chocolate Sorbet (GF)

Jaffa Cake Bavarois Blood Orange Curd, Bitter
Chocolate Tuille (V)

Apple Tart, Toffee Apple Puree, Yoghurt Sorbet (V)

Homemade Ice Creams and Sorbets (GF)

Cheese Selection, Homemade Chutney and Crackers
Three Cheese - £6.00 Five Cheeses - £8.00