

Menu

Thursday - Saturday
12pm - 2:30pm
5:30pm - 8:30pm

Starters

Oyster £5 (per Oyster)

Pickled Shallot, Lemon (subject to availability).

Hand Dived Scallops £18

Fig Leaf Cream, Pickled Pear Verjus, Shell Cracker.

Caramelised onion soup £10

Lemon Thyme and Parmesan Custard.

Pigeon £14

Pan-Fried Breast, Buckwheat Tart, Caramelised Chicory Pigeon Sauce.

Mussels £14

White Wine and Garlic Sauce, Mussels and Lemon.

Mains

Sirloin £32

Lion's Mane Mushroom, Roscoff Onion, Carrot Gastrique, Truffle Mushroom Ketchup.

The Highfield Fish and Chips £28

Battered Plaice, Prawn and Herb Mousse, Barrel Cut Chips, Marrowfat Peas and Lemon.

Halibut £30

Jerusalem Artichoke Purée, Pickled Squash, Watercress Whey Sauce and Artichoke Crisp.

Curried Parsnip £22

Curried Polenta, Roasted Parsnip, Lime Gel and Coconut Sauce.

Desserts

Rum Baba £12

Fig Leaf Crème Pâtissière, Blackberry Ice-Cream and Fresh Blackberry.

Chocolate Mousse £9

Vanilla Parfait, Chocolate Mousse, Hazelnut Praline, Chocolate Crisp and Lime Gel.

Sticky Toffee £9

Sticky Toffee Pudding, Preserved Apple, Cocoa Nib Tuile, Lime Caramel Sauce, Toasted Grain Ice Cream

Sweet Treats £6

Accompanied with tea or coffee

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SEVENTEEN

BY THE HIGHFIELD

Taste of the Menu

Chicken Liver Parfait

Roscoff Onion

Bread and Butter

Hand-dived Scallop

Pigeon

Halibut

Sirloin

Chocolate

Sweet Treats

£100 per person

Wine Paring + £47 per person

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SEVENTEEN

BY THE HIGHFIELD