

High Road House

Menus

Breakfast available Monday to Sunday, 8am to 12pm

If you prefer a light breakfast or like to start the day with something cooked, our menu has options for everyone. Plus, check out the dishes specifically created for each House.

All day available Monday to Friday, from 12pm and Saturday, from 5pm

The menu offers a selection of House classics and seasonal British dishes with a House twist.

Saturday brunch available every Saturday, 12pm to 5pm

Start your weekend with a Saturday brunch, featuring classics and House dishes paired with a cocktail or wine.

Sunday roast available every Sunday, from 12pm

Spend your Sunday enjoying a traditional roast, including meat and plant-based options. Plus, a range of our House Classics.

Desserts available daily, from 12pm

Complete your dining experience with a sweet treat or something savoury, including classics with a House twist.

Kids available daily, from 12pm

We have a variety of smaller plates for your little ones, featuring all their favourites for starter, main and dessert.

All day sample menu

Smalls

- Brown crab, rarebit (370 calories)
- Aubergine and chickpea dip, crudites (plant based) (230 calories)
- Nduja scotch egg, aioli (651 calories)
- Ham fritters, mustard (365 calories)

Starters

- Chicken and vegetable broth (200 calories)
- Cured salmon, cucumber, dill (324 calories)
- Steak tartare, sourdough (337 calories)
- Camembert, ratte potato, pear chutney (vegetarian) (624 calories)

Salads and sandwiches

- Grain bowl, turmeric hummus, cauliflower, wild rice, pomegranate (plant based) (814 calories)
- Caesar, cos lettuce, anchovies, pangrattato (461 calories)
- Avocado, butter lettuce, vinaigrette (vegetarian) (258 calories)
- Chicken Shop burger, buttermilk mayonnaise, lettuce, pickles, fries (1138 calories)
- House burger, mozzarella, mustard mayo, tomato, fries (729 calories)
- Smash Neat burger, stack sauce, cheese, onions, sweet potato fries (plant based) (1005 calories)

Mains

- Salmon, green sauce, house side
- Mac and cheese, scamorza, parmesan (1356 calories)
- Macken's ribeye on the bone, fries, bearnaise (1076 calories)
- Dover sole, capers, brown butter (951 calories)
- Brick chicken, confit garlic, house side
- Beef cheek, celeriac, potato crisps (670 calories)
- Cauliflower, black olives, feta (plant based) (664 calories)
- Macken's bavette, fries, bearnaise (1076 calories)
- Mussels, bacon, creme fraiche (820 calories)

Sides

- Mashed potatoes (vegetarian) (327 calories)
- Broccoli, chilli and garlic (plant based) (52 calories)
- Sweet potato fries (plant based) (571 calories)
- Roast squash, sage (plant based) (100 calories)
- Mixed leaves, cucumber, tomato (plant based) (210 calories)
- Fries (plant based) (602 calories)

Lunch combo (available between 12pm to 3pm, Monday to Friday)

Choose any two: soup, salad, sandwich

High Road House sample wine list

Sparkling and Champagne

Prosecco Treviso DOC Luna Argenta, Brut NV (available by glass)
Thienot Brut NV (available by carafe and glass)
Thienot Rose Brut NV
Moet and Chandon Brut Imperial NV (available by glass)
Moet and Chandon Rose Brut Imperial NV
Ruinart Blanc de Blancs Brut NV
Dom Perignon Brut

White

Maison Vincent, Languedoc, France (available by carafe and glass)
Chenin Blanc, Kleinkloof, Paarl, South Africa
Encruzado, Dao Branco, Prunus, Portugal
Pinot Grigio Delle Dolomiti, Trovati, Veneto, Italy
Gavi Di Gavi La Meirana, Piemonte, Italy (available by carafe and glass)
Chablis, 'La Boissonneuse', Brocard, Burgundy (Bio), France
Sauvignon Blanc, La Prade, Languedoc, France
Pinot Bianco Quercus, Goriška Brda, Slovenia
Picpoul De Pinet, Domaine Luvignac, Languedoc, France (available by carafe and glass)
Viognier, 'Iles Blanches', Cellier Chartreux, Rhone, France
Sauvignon Blanc, Castel Firmian, Trentino, Italy (available by carafe and glass)
Albarino, Serra Da Estrela Rias Baixas, Spain
Sancerre Blanc 'Terres Blanches', Thomas, Loire, France
Grillo, Feudo Arancio, Sicily (available by carafe and glass)
Chardonnay, Cycles Gladiator, California (available by carafe and glass)
Riesling Weiner, Austria
Macon Villages Chardonnay, Perraud, Burgundy, France
Chardonnay, Elgin Vintners, Elgin Valley, South Africa
Meursault, Vieilles Vignes, Domaine Lafouge, France
Chassagne Montrachet, Thomas Morey, Burgundy, France

Red

Maison Vincent, Languedoc, France (available by carafe and glass)
Primitivo, Visconti Della Rocca, Puglia, Italy
Douro, Quinta Da Cassa, Portugal (available by carafe and glass)
Cotes Du Rhone 'Les Rieux', Domaine Notre Dame Des Pallieres, France
Pinot Noir, Cycles Gladiator, California (available by carafe and glass)
Bourgogne Pinot Noir, Hautes Cotes Cotes De Beaune, Denis, France
Merlot, La Prade, Languedoc, France (available by carafe and glass)
Nero D'avola, Feudo Arancio, Sicily
Montepulciano D'abruzzo, Barrique, Itinera, Abruzzo, Italy
Chateau Haut-Maginet, Bordeaux, France
Rioja Crianza 'Lealtanza', Bodegas Altanza, Spain (available by carafe and glass)
Chianti Rufina, Selvapiana, Toscana, Italy
Barolo Classico, Prunotto, Piemonte, Italy
Cabernet Sauvignon/Merlot, Buitenverwachting, Constantia, South Africa
Malbec, Amalaya, Calchaquí Valley, Salta, Argmalbec, Argentina (available by carafe and glass)
Shiraz Mourvedre Grenache, Babylon's Peak, South Africa
Chateau Boutisse, St Emilion Grand Cru, France
Chateauneuf-Du-Pape, Beaugrenard, Rhone (Bio), France
Segla Du Chateau Rauzan-Segla, Margaux, France
Tignanello, Antinori, Tuscany, Italy

Rose

Maison Vincent, Languedoc, France (available by carafe and glass)
Lady A, Provence IGP, France (available by carafe and glass)
Domaine de Valdition, 'Vallon des Anges', Aix en Provence, France (available by carafe and glass)
Rock Angel, Provence, France
Chateau d'Esclans, Provence, France