

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

Avocado dip, crudites, tortilla (plant based) (341 calories)
Calamari fritti, picante aioli (389 calories)
TFC chicken, hot sauce (445 calories)
Shishito peppers, miso glaze (plant based) (160 calories)

Starters

Green vegetable soup, salsa verde (plant based) (419 calories)
Tuna tostada, chipotle, avocado (317 calories)
Steak tartare, cornichons, sourdough (436 calories)
Burrata, winter tomatoes, balsamic (vegetarian) (352 calories)

Salads and sandwiches

Little gem caesar, parmesan, herb croutons (405 calories)
Kale, spicy sunflower seed dressing, fine herbs (plant based) (667 calories)
Chopped, chicken, cheddar, bacon, egg, avocado, tomato, beets, cucumber (1230 calories)
Soho smash burger, cheddar, iceberg, tomato, pickles, fries (334 calories)
Fried fish sandwich, iceberg lettuce, tartare sauce, fries (1385 calories)
Vegan sympathy burger, tomato, pickles, burger sauce, onions, fries (plant based) (1130 calories)

Mains

Scottish sea trout, spinach, aioli (505 calories)
Penne vodka, tomato, chilli, parmesan, basil (vegetarian) (1127 calories)
Dry aged filet (900 calories) or ribeye (1650 calories), bearnaise, fries
Chicken schnitzel, rocket & tomatoes (319 calories)
Rigatoni bolognese, parmesan (1720 calories)
Brick chicken, grapes, spicy yoghurt, Thai basil (939 calories)
Aubergine parmigiana (vegetarian) (497 calories)
Cauliflower, romesco, salmoriglio (plant based) (245 calories)
Grain bowl, black rice, quinoa, kale, turmeric cauliflower, apple cider (plant based) (492 calories)
Mac & cheese, scarmorza, parmesan (2378 calories) (choice to add bacon, spinach or lobster)

Sides

Mashed potatoes (vegetarian) (307 calories)
Spinach (plant based) (77 calories)
Sweet potato fries (plant based) (571 calories)
Tenderstem broccoli (plant based) (96 calories)
Fries (plant based) (602 calories)

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

Choose any two: soup, salad, sandwich

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

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, Beaurenard, 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