

# 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

Spinach and artichoke dip, crudites (plant based) (486 calories)

Cornish crab, brioche, aioli (95 calories)

Peas on toast, feta (plant based) (343 calories)

Calamari, aioli (412 calories)

## Starters

Chickpea and tumeric soup (206 calories)

Cured salmon, fennel, crème fraiche (289 calories)

Wye Valley asparagus, hollandaise (vegetarian) (293 calories)

Steak tartare, grilled sourdough (567 calories)

## Salads and sandwiches

Grain bowl, quinoa, wild rice, tumeric hummus, sprouts (plant based) (646 calories)

Avocado, butter lettuce, sherry vinaigrette (plant based) (242 calories)

Chicken Shop burger, buttermilk mayonnaise, lettuce, pickles, fries (1138 calories)

House burger, beer braised onion, gruyere, fries (1335 calories)

Kale, pickled apple, feta, cumin dressing (266 calories)

Smash Neat burger, stack sauce, cheese, onions, sweet potato fries (plant based) (1086 calories)

## Mains

Salmon, peas, broad beans, lemon crème fraiche (746 calories)

Orecchiette, tomato, black olives (plant based) (722 calories)

Mac and cheese, scamorza, parmesan (1356 calories)

Celeriac, pomegranate, pumpkin seed dukkah (plant based) (576 calories)

Mussels, chorizo, red pepper (536 calories)

Tortelloni, Luganega sausage, ricotta (390 calories)

Macken's ribeye on the bone, fries, bearnaise (1076 calories)

Brick chicken, salsa verde, lemon (737 calories)

Fish and chips, mushy peas, tartar sauce (1246 calories)

Macken's bavette, fries, dijonnaise (1076 calories)

## Sides

Fries (603 calories) or sweet potato fries (571 calories)

Broccoli, chilli, garlic (152 calories)

Jersey Royal potatoes, mint (327 calories)

Mixed salad, cucumber, tomato (47 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  
Moët & Chandon Brut Imperial NV (available by glass)  
Moët & Chandon Rose Brut Imperial NV  
Ruinart Blanc de Blancs Brut NV  
Dom Pérignon Brut 12

## 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