

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

Red pepper croquettes, basil aioli (plant based) (486 calories)

Baked scallop, parmesan crust, samphire (each 95 calories)

Three cheese toastie, watercress (plant based) (343 calories)

Calamari, aioli (412 calories)

Starters

English Gamembert, radishes, lavosh cracker (vegetarian) (618 calories)

Butterbean and basil dip, house crisps (vegetarian) (289 calories)

Balsamic onion and goat's cheese tart (vegetarian) (581 calories)

Parma ham, cantaloupe melon (567 calories)

Salads and sandwiches

Roast chicken salad, mange tout, lemon (493 calories)

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

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

House burger, Westcombe cheddar, grilled onions, tomato, pickle, fries (1335 calories)

Heritage beetroot, delicata squash, goat's curd (vegetarian) (626 calories)

Mains

Salmon, chard, green lentils, aioli (834 calories)

Wild mushroom gnocchi, thyme (plant based) (722 calories)

Mac and cheese, scamorza, parmesan (1356 calories)

Braised beef ravioli, brown butter, sage (576 calories)

Mussels, cherry tomato, nduja (536 calories)

Grilled artichoke, fennel, buckwheat, harissa (plant based) (390 calories)

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

Brick chicken, girolle mushrooms, sage (765 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)

Seasonal greens, herb butter (311 calories)

Broccoli, chilli, garlic (152 calories)

Mash (327 calories)

Mixed leaf salad (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 menu



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, Beurenard, 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