

THE HIGH FIELD STUDIO

SET MENU

Two Courses 27.00 | Three Courses for 32.50

STARTERS

Today's Spring Soup, Ciabatta **v**

Warm Honey & Walnut Camembert, Green Apple **v**

Orange, Pistachio, Carrot & Red Chilli Salad,
Ras El Hanout, Roast Lemon Dressing 

MAINS

Pan-fried Sea Bass, Black Rice, Choi Sum, Lime, Chilli & Coriander

14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy

South Indian Aubergine & Lentil Curry,
Crispy Chickpeas, Basmati Rice & Chapati 

PUDDINGS

Chocolate & Salted Caramel Torte, Crème Fraîche **v**

Apple Tarte Tatin, Vanilla Ice Cream 

British Cheese Plate - Pitchfork Cheddar & Beauvale,
Chutney, Apple & Peter's Yard Crackers

ADD A SIDE

Thick-cut Chips or Skinny Fries 4.25 

Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.25 

Purple Sprouting Broccoli, Chimichurri 4.50 

Creamed Spinach, Roast Garlic & Nutmeg 4.25 **v**

Halloumi Fries & Bloody Mary Ketchup 6.25 **v**

Truffle Mac & Cheese 4.00 **v**

v Vegetarian Ingredients  Vegan Ingredients

Some items may be cooked in multi-purpose fryers.

Allergens: before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us. Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team. A 25p contribution from every superfood salad goes to Peach Foundation, which raises funds to support good causes in our local communities.