

THE HIGH FIELD STUDIO

SET MENU

Two Courses 27.50 | Three Courses for 32.75

STARTERS

- Roast Parsnip Soup, Curried Cream & Ciabatta 🍷
British Air-dried Pork, Celeriac Remoulade, Watercress
Baked Somerset Camembert, Cranberry & Herb Crumb, Croûtes
Spiced Aubergine, Coconut Yoghurt & Pomegranate 🍷

MAINS

- Slow-cooked Jimmy Butler's Pork, Buttered Mash, Bacon,
Mushroom & Cider Sauce
Sesame-crusted Seabass, Ssamjang Potatoes & Pak Choi
Vietnamese Noodle Salad, Edamame, Mooli & Pickled Red Cabbage,
Peanuts & Nuoc Cham Dressing 🍷

PUDDINGS

- Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 🍷
Kirsch-soaked Cherries & White Chocolate Cheesecake ▼
Salted Caramel & Chocolate Tart, Crème Fraîche & Honeycomb ▼
British Cheese Plate - Rutland Red, Blanche Goats' & Somerset Camembert,
Chutney, Apple & Peter's Yard Crackers ▼

ADD A SIDE

- Thick-cut Chips or Skinny Fries 4.50 🍷
Roast Beetroot, Goats' Cheese & Walnuts 4.75 ▼
Green Salad, Soft Herbs, Toasted Seeds,
Chardonnay Vinaigrette 4.25 🍷
Truffle Mac & Cheese 4.50 ▼
Creamed Spinach & Nutmeg 4.50 ▼

▼ **Vegetarian Ingredients** 🍷 **Vegan Ingredients**

Please note - 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.