

THE HIGH FIELD STUDIO

SET MENU

Two Courses 27.75 | Three Courses for 33.00

STARTERS

- Free-range Chicken & Parma Ham Terrine, Pickles, Ciabatta
Baked Somerset Camembert, Apple, Walnuts & Honey, Croûtes **v**
Grilled Courgette & Artichokes, Whipped Crematta,
Romesco Sauce, Basil & Toasted Almonds 🍷
Buttermilk Fried Chicken, Wild Garlic Mayo

MAINS

- Merrifield Duck Leg, Potato Purée, Hispi Cabbage, Wild Garlic & Jus
Pea & Broad Bean Risotto, Goats' Cheese, Herb Crumb **v**
Pan-fried Sea Bream, Brown Butter, New Potatoes, Rocket
Sri Lankan Sweet Potato, Spinach & Chickpea Curry,
Coconut Sambal, Basmati Rice & Chapati 🍷

PUDDINGS

- Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 🍷
Amarena Cherry Bakewell, Clotted Cream **v**
Rhubarb & Stem Ginger Cheesecake, Crumble **v**
British Cheese Plate - Quicke's Vintage Cheddar,
Driftwood Goats & Baron Bigod, Chutney, Apple & Peter's Yard Crackers

ADD A SIDE

- Thick-cut Chips or Skinny Fries 4.95 🍷
Courgette, Broad Beans, Peas, Mint & Olive Oil 4.75 🍷
Green Salad, Soft Herbs, Toasted Seeds,
Chardonnay Vinaigrette 4.75 🍷
Truffle Mac & Cheese 5.00 **v**
Purple Sprouting Broccoli, Toasted Almonds 4.75 **v**

v 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.