

The Highway Inn

GROUP MENU

STARTERS

HOMEMADE SOUP* – Watercress, Pea & Asparagus, with Toasted Ciabatta	£6.00
GRILLED PEACH PANZANELLA* – Croutons, Chili, Baby Basil, Rocket, with Garlic Dressing (VG)	£6.00
CRAB & CRAYFISH COCKTAIL* – Baby Gem Lettuce, Pickled Cucumber, Marie Rose Sauce	£7.00
CHICKEN & BLACK PUDDING TERRINE – Piccalilli, Toasted Hazelnuts, with Toasted Ciabatta	£8.00

MAIN COURSES

AUBERGINE, FREEKEH & CASHEW TAGINE – Fresh Herbs, Pomegranate (VG)	£14.00
HIGHWAY CLASSIC WAGYU & BRISKET BURGER* – Aubrey Allen Burger, Seeded Bun, Tomato, Baby Gem Lettuce, Caramelised Onion Puree, Homemade Burger Sauce, Skin-on Fries & Beer Battered Onion Rings	£12.00
» Add Cheese or Bacon for £1.00	
SEABASS FILLETS* – Tender-stem Broccoli, Dauphinoise Potatoes, Citrus & Caper Butter	£15.00
CHICKEN BALLOTINE* – Thigh Croquette, Asparagus, Onion Puree, Chicken Broth	£17.00
SPRING LAMB CHOPS* – New Potatoes & Salsa Verde	£18.00

DESSERTS

LOCAL ICE CREAM – ask the team for today's flavours	£6.00
LEMON POSSET* – Brandy Snap & Blueberry Compote	£6.50
TRIPLE CHOCOLATE BROWNIE* – Raspberry Compote & Clotted Cream Ice Cream	£7.00
STICKY TOFFEE PUDDING – with Toffee Sauce & Salted Caramel Ice Cream	£7.00
CHEESE & BISCUITS* – Selection of Local Cheeses, Celery, Grapes & Quince Jelly	£10.00

*Dish can be made with Gluten Free Ingredients

A Discretionary Service Charge of 10% will be added to your bill. Please notify a member of the team if you have any allergies.