

# The Highway Inn

## LUNCH MENU

### STARTERS

|  |              |
|--|--------------|
| <b>HOMEMADE SOUP*</b> – Butternut Squash, Chilli & Coconut Milk, served with Toasted Ciabatta (VG)                             | £6.00        |
| <b>SALT AND PEPPER SQUID</b> – Served with Lemon, Garlic & Paprika Aioli   | £7.00        |
| <b>HOMEMADE CHICKEN &amp; BLACK PUDDING TERRINE</b> –Homemade Piccalilli, Toasted Hazelnuts & Toasted Ciabatta                 | £8.00        |
| <b>LAMB KOFTAS</b> – Spring Onions, Mint & Chili Yogurt, Rocket & Toasted Pitta Bread  | £8.00        |
| <b>HERB MARINATED HALLOUMI SALAD*</b> – Grilled Peaches, Baby Gem Lettuce with Spicy Tomato & Onion Chutney                    | £6.50/£12.00 |
| <b>BRIXHAM CATCH THAI MUSSELS*</b> – Thai Green Broth with Coriander, Lemongrass and Coconut Milk served with Toasted Ciabatta | £9.00/£12.00 |

### LIGHT BITES/CLASSICS

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| <b>FISH FINGER SANDWICH</b> – Homemade Beer Battered Fish Fingers, Baby Gem Lettuce, Homemade Tartare Sauce served on Toasted Ciabatta with Chips & Salad                    | £10.00 |
| <b>BACON &amp; BRIE SANDWICH*</b> – Local Bacon, Brie, Rocket & Red Onion Marmalade served on Toasted Ciabatta with Chips & Salad  | £10.00 |
| <b>OPEN PITTA*</b> - Hummus, Avocado, Sun Blushed Tomato & Rocket served with Chips & Salad (VG)   | £10.00 |
| <b>VEGAN PORTOBELLO MUSHROOM BURGER*</b> – Vegan Brioche Bun, Portobello Mushroom, Avocado, Carrot & Sesame Slaw served with Chips (VG)                                      | £10.00 |
| <b>CRAB &amp; CRAYFISH SALAD*</b> – Crayfish, White Crab Meat, Avocado, Grapefruit, Mixed Leaves & Rocket with a Homemade Citrus & Dill Dressing                             | £14.00 |
| <b>HIGHWAY INN BURGER</b> – 6oz Beef Burger, Brioche Bun, Smoked Applewood Cheese, Homemade Burger Sauce, Baby Gem Lettuce, Beef Tomato & Gherkin served with Chips          | £14.00 |
| <b>BRIXHAM FISH &amp; CHIPS</b> - Homemade Beer Battered Haddock, Chips, Mushy Peas & Homemade Tartare Sauce   | £14.00 |
| <b>PLOUGHMANS</b> – Cotswold Ham, Local Cheddar & Brie, Homemade Chicken & Black Pudding Terrine, Baby Pickles, Celery, Red Onion Chutney & Toasted Ciabatta                 | £14.00 |
| <b>SIRLOIN 100Z STEAK*</b> – Roasted Cherry-Vine Tomatoes, Grilled Field Mushroom, served with Chips & Peppercorn or Bearnaise Sauce   | £25.00 |
| <b>ROAST OF THE DAY</b> (Sunday lunchtime only) Roast Duck Fat Potatoes, Glazed Carrots & Parsnips, Creamy Leeks & Peas, Seasonal Greens, Yorkshire Pudding & Red Wine Gravy | £15.00 |

### DESSERTS

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|---|--------|
| <b>BENNETS FARM ICE CREAM*</b> – Various Flavours Available   | £6.00  |
| <b>STICKY TOFFEE PUDDING</b> – Toffee Sauce & Clotted Cream Ice Cream                                   | £7.00  |
| <b>CARAMELISED BANANA FRITTERS</b> - Rum Sauce, Praline & Cream Ice Cream                               | £7.00  |
| <b>CHOCOLATE MARQUISE*</b> - Freeze-Dried Raspberries & Raspberry Sorbet                                | £7.00  |
| <b>BLACKBERRY &amp; RASPBERRY GIN CHEESECAKE</b> - Sweet & Salty Popcorn                                | £7.00  |
| <b>LOCAL CHEESES &amp; BISCUITS*</b> – Locally Sourced Cheeses, Celery, Quince Jelly, Grapes & Crackers | £10.00 |

### CHILDREN'S MENU

|                         |       |                       |       |
|-------------------------|-------|-----------------------|-------|
| HUMMUS & PITTA          | £3.00 | SAUSAGE, CHIPS & PEAS | £6.50 |
| FISH & CHIPS            | £6.50 | SCAMPI, CHIPS & PEAS  | £6.50 |
| HAM, EGG, CHIPS & PEAS* | £6.50 | SCOOP OF ICE CREAM    | £1.50 |

### SIDES

|                             |       |  |       |
|-----------------------------|-------|--|-------|
| VINE ROASTED TOMATOES*      | £4.00 | CITRUS & CAPER BUTTERED GREENS*        | £4.00 |
| CHEF'S SEASONAL SALAD* (VG) | £4.00 | NEW POTATOES*                          | £4.00 |
|                             |       | BLACK GARLIC BUTTERED FIELD MUSHROOMS* | £4.00 |

Please notify a member of the team if you have any allergies. Items marked \* can be made using Gluten Free Ingredients

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## WINE MENU

### WHITE WINE

**GPG GARGANEGA PINOT GRIGIO, ITALY:** A fresh easy drinking Italian white with a subtle citrus fruit flavour  
125ml £4.00    175ml £5.25    250ml £6.95    Bottle £19.00

**KARU CHARDONNAY, CHILE:** A fresh, well balanced unoaked Chardonnay from the Casablanca Valley in the north of Chile. Tropical fruit flavours and good length  
175ml £5.50    250ml £7.50    Bottle £21.00

**MAKUTU SAUVIGNON BLANC, NEW ZEALAND;** Classic Marlborough Sauvignon. Gooseberry and grassy aromas followed by a rich palate of gooseberries and tropical fruits  
175ml £6.50    250ml £8.50    Bottle £24.00

**DUC DE MORNAY PICPOUL DE PINET, FRANCE:** A fine, elegant and incredibly fruity Picpoul with a very long finish. Nicknamed 'la bomba', this is an ideal match with shellfish and seafood  
Bottle £26.00

**POUILLY FUME DOMAINE PIERRE MARCHAND, FRANCE;** A crisp fresh Sauvignon from an excellent small producer. Gooseberry and citrus notes with hints of characteristic smoke and minerals  
Bottle £40.00

### CHABLIS DOMAINE GARNIER

A passionate small family producer in using only the wild, natural yeast present on the grapes. Alcoholic fermentation takes 4-5 months leading to a soft, fruity complex wine. Simply fabulous!  
Bottle £50.00

### FIZZ

**PONTE DI RIALTO PROSECCO, ITALY;** A lively crisp Italian sparkling wine which is aromatic and fresh with light apple and pear flavours and a dry wonderfully refreshing finish  
200ml £9.00    Bottle £26.00

**TAITTINGER BRUT, CHAMPAGNE:** Crisp citrus aromas, with toasty notes, a lively mousse and a crisp lively finish  
Bottle £55.00

### RED WINE

**NORTE CHICO MERLOT, CHILE:** A soft, easy-drinking fruity Merlot with vibrant berry aromas, ripe plum flavours and a hint of chocolate  
125ml £4.00    175ml £5.25    250ml £6.95    Bottle £19.00

**DOMAINE BERGON CABERNET SAUVIGNON, FRANCE:** Full flavoured with smooth tannins. Aromas of cherries and flavours of Blackberries and vanilla  
175ml £6.00    250ml £7.50    Bottle £21.00

**LOS HAROLDOS ROBLE MALBEC, ARGENTINA:** A classic rich intensely fruity Malbec from high-altitude vineyards. Ripe fruit, smoke & chocolate on the nose with fleshy blackberry fruit.  
175ml £6.50    250ml £8.50    Bottle £26.00

**THE OPPORTUNIST SHIRAZ, SOUTH AUSTRALIA:** Lots of ripe red berry fruit with a rich blackcurrant finish, easy drinking warm Aussie Shiraz  
Bottle £28.00

**CHATEAU DE RESPIDE GRAVES ROUGE, BORDEAUX:** Bright and lively in colour with fresh forest fruit aromas. Complex red berry flavour  
Bottle £32.00

**DOMAINE DES PERES DE L'EGLISE CHATEAUNEUF DU PAPE, LE CALICE**  
Bottle £55.00

Produced by a small family estate, this wines shows the real character of a well-made Chateauneuf-du-Pape. Ripe pure dark fruit with a gamey earthy quality. A rich full-bodied wine with spicy notes and great length on the finish.

### ROSE WINE

**ALLAMANDA PINOT GRIGIO ROSE, ITALY:** A Pinot Grigio made with a touch of Pinot Noir adding depths to this light and refreshing style, with subtle cherry and summer fruit flavours  
125ml £4.00    175ml £5.50    250ml £7.00    Bottle £20.00