

The Highway Inn

STARTERS

HUMMUS & PITTA* (VG)	£4.00
HOMEMADE SOUP (VG) – Celeriac, Hazelnut & Truffle served with Toasted Ciabatta	£6.00
SALT AND PEPPER SQUID – Served with Lemon, Garlic & Paprika Aioli	£7.00
HOMEMADE CHICKEN & BLACK PUDDING TERRINE* –Homemade Piccalilli, Toasted Hazelnuts & Toasted Ciabatta	£8.00
PANKO CRUSTED GOATS CHEESE (V) – Cranberry Compote & Pickled Walnuts	£7.00
SMOKED SALMON, FENNEL & CLEMENTINE SALAD* – Rocket, Pine Nuts & Zesty Citrus Dressing	£9.00

MAINS

VEGAN PORTOBELLO MUSHROOM BURGER* (VG) – Vegan Brioche Bun, Portobello Mushroom, Avocado, Carrot & Sesame Slaw served with Chips	£10.00
SMOKED SALMON, FENNEL & CLEMENTINE SALAD* – Rocket, Pine Nuts & Zesty Citrus Dressing	£14.00
HIGHWAY INN BURGER* – 6oz Beef Burger, Brioche Bun, Smoked Applewood Cheese, Homemade Burger Sauce, Baby Gem Lettuce, Beef Tomato & Gherkin served with Chips	£14.00
BRIXHAM FISH & CHIPS - Homemade Beer Battered Haddock, Chips, Mushy Peas & Homemade Tartare Sauce	£14.00
PLOUGHMANS* – Cotswold Ham, Local Cheddar & Brie, Homemade Chicken & Black Pudding Terrine, Baby Pickles, Celery, Red Onion Chutney & Toasted Ciabatta	£14.00
WILD MUSHROOM, BLACK GARLIC & TARRAGON PIE (V) – Puff Pastry Top, Buttery Mash and Braised Red Cabbage	£14.00
VENISON SAUSAGES – Locally Sourced Venison Sausages, Homemade Red Onion Marmalade Gravy, Buttery Mash & Garden Peas	£15.00
SMOKED HADDOCK & CRAB FISHCAKES – Creamy Leeks & Peas & Poached Egg	£15.00
GAME KEEPERS PIE – Locally Sourced Game, Puff Pastry Top, Buttery Mash and Braised Red Cabbage	£16.00
10OZ SIRLOIN STEAK* – Roasted Cherry-Vine Tomatoes, Grilled Field Mushroom, served with Chips & Peppercorn <i>or</i> Bearnaise Sauce	£25.00
ROAST OF THE DAY (Sunday lunchtime only) Roast Duck Fat Potatoes, Glazed Carrots & Parsnips, Creamy Leeks & Peas, Seasonal Greens, Yorkshire Pudding & Red Wine Gravy	£15.00

DESSERTS

BENNETS FARM ICE CREAM* – Various Flavours Available	£6.00
STICKY TOFFEE PUDDING – Toffee Sauce & Clotted Cream Ice Cream	£7.00
CARAMELISED BANANA FRITTERS - Rum Sauce, Praline & Cream Ice Cream	£7.00
CHOCOLATE & MINT MARQUISE* - Mint Chocolate Chip Ice Cream	£7.00
LOCAL CHEESES & BISCUITS* – Locally Sourced Cheeses, Celery, Quince Jelly, Grapes & Crackers	£10.00

CHILDREN'S MENU

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

SIDES

VINE ROASTED TOMATOES* (VG)	£4.00	BRAISED RED CABBAGE*	£4.00
CHEF'S SEASONAL SALAD* (VG)	£4.00	BUTTERY MASH*	£4.00
BLACK GARLIC BUTTERED FIELD MUSHROOMS*	£4.00	CHIPS	£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

DOC 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

Produced by a small family estate, this wine 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. Bottle £55.00

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