

The Highway Inn

Lunch Menu

Starters

Soup of the Day (VG)* - Spicy Roasted Parsnip with Toasted Ciabatta and Butter	£6.00
Beer-Battered Monkfish Scampi - served with Curried Mayonnaise	£7.00
Deville Lamb's Kidneys - in a Spicy Worcester and Mustard Sauce served with Toasted Brioche	£7.00
Beetroot Carpaccio (VG)* - with Zesty Broccoli, Mustard Sauce and Toasted Nuts	£7.00
Homemade Venison & Black Pudding	
Scotch Egg - served with Celeriac Remoulade	£8.00
Baked Camembert* - Topped with Cranberries, and Walnuts, served with Crusty Bread (Great to Share!)	£12.00

Main Courses

Chestnut Mushroom Pie (VG) - Tomato, Quinoa, Baby Onion and Red Wine Gravy, served with Chips and Garden Salad	£13.00
Tuscan Bean & Barley Stew (VG) - Mixed Beans and Pearl Barley in a Tomato and Vegetable Sauce served with Crusty Bread	£13.00
Brixham Fish and Chips - Beer-Battered Haddock, served with Chips, Mushy Peas and Homemade Tartare Sauce	£14.00
Flat Iron Steak* - served with Black Garlic Butter and Truffle-Salted Chips	£14.00
Three Little Pigs - Pork, Leek and Apple, Smoked Maple, and Pork Sausages served with Mashed Potatoes, Red Onion Gravy and Garden Peas	£14.00
Homemade Brisket & Venison Burger* - Smoked Applewood Cheese, Burger Sauce, Baby Gem Lettuce, Beef Tomato and Truffle-Salted Chips	£15.00
Steak & Kidney Pie - served with Mashed Potatoes, Peas & Red Onion Gravy	£15.00
Homemade Fish Pie* - Topped with Cheesy Mashed Potato, with Brixham Fish, Spinach Mornay Sauce and Kale	£16.00

Sandwiches *(all Served with Truffle Chips)*

Open Pitta* (VG) - Hummus, Avocado, Sundried Tomato and Rocket	£12.00
Open Smoked Salmon* - Cream Cheese and Capers on Rye and Pumpernickel Bread	£12.00
Steak Ciabatta* - Caramelised Onions, Beef Tomato, Watercress & Mustard Mayo	£12.00

Children's Menu

Pitta Pocket with Hummus, Carrot Sticks and Cucumber (VG)	£6.00
Macaroni Cheese & Grilled Tomato	£6.00
Sausage, Mash & Peas	£6.50
Fish & Chips & Peas	£6.50
Chicken Schnitzel, Chips & Peas	£6.50

Sunday Lunch Only

Roast of the Day* - served with Roast Duck-Fat Potatoes, Glazed Carrots and Parsnips, Creamy Leeks and Peas, Seasonal Greens, Yorkshire Pudding and Red Wine Gravy	£15.00
Nut Roast (VG)* - Roasted Butternut Squash with Caramelised Onions, Herbs and Spices, served with Glazed Carrots and Parsnips, New Potatoes and Seasonal Greens	£13.00

Sides

	All £4.00
Truffle Salted Chips* (VG)	
Black Garlic Portobello Mushrooms*	
Roasted Vine Tomatoes* (VG)	
Buttered Mashed Potatoes*	
Macaroni Cheese	
Fine Beans & Almonds*	

VG = Vegan * = Gluten Free Option Available
An optional 10% Gratuity will be added to the final bill