

THE HIGHWAY INN

For the table

Cornish rock oysters:

Tempura fried, spicy tartare (3) or Raw, tabasco and lemon (3) **15 GFO**

Baked mini onion loaf, farmhouse butter, chefs' butter of the day **5 GFO**

Warm truffled popcorn and parmesan **4**

Starters

Dorset coppa, honey roasted figs and burrata on chargrilled sourdough **10 GFO**

Soup of the day – see specials, served crusty bread and butter **7 GFO VG**

Hand dived King scallops, Jerusalem artichoke puree, white truffle oil, hazelnuts **15 GFO**

Grilled asparagus and bacon salad, radish, water cress, poached duck egg, parmesan **12 GFO**

Garlic wild mushrooms, chargrilled sourdough, parmesan and truffle **9 GFO**

Mains

Cider batter cod loin and chips, pea and mint puree, tartar sauce, lemon **19 GFO**

Creedy carver duck breast, duck fat dauphinoise, roasted beetroot, purple sprouting broccoli, game jus **28 GFO**

Lemon and thyme roasted chicken breast, confit leg, jersey royals, caramelized shallot puree, seasonal greens, chicken gravy **24 GFO**

10oz Windrush mead Sirloin steak, chips, garlic mushroom, roasted cherry vine tomatoes, watercress and peppercorn sauce **38 GFO**

Steak frites, 8oz Ribeye, skin-on fries, watercress and beef gravy **28 GFO**

Smoked haddock Florentine - grilled haddock fillet, mashed potatoes, spinach, poached duck egg and hollandaise sauce **22 GFO**

Cotswold lamb shank pie, mashed potatoes, seasonal vegetable and redcurrant gravy **28**

Chipotle roasted cauliflower, warm coriander hummus, sauteed spinach, pomegranate, mint, dukkha **20 VG GFO**

Sides 5

Grilled asparagus • roasted jersey royals • mashed potatoes • sauteed black cabbage with chilli and garlic • wilted spinach • roast cherry vine tomatoes • skin-on fries • chunky chips • parmesan and truffle fries

GFO (gluten free option available) **V** (vegetarian) **VG** (vegan)
Please make us aware of any dietary requirements before you order
An optional 12.5% gratuity will be added to your final bill