

THE HIGHWAY INN

For the table

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**

Sunday roasts **GFO**

Roast striploin of aged Herefordshire beef **22**

Orchard reared loin of pork **19**

Roasted sweet potato, spinach and candied walnut wellington **16 V/VG**

All served with garlic and thyme roast potatoes, cauliflower cheese, maple glazed carrots and parsnips, seasonal vegetables, yorkshire pudding and gravy

Childrens roast **£11**

Mains

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

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

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

Beef burger – 8oz beef burger, cheddar cheese and streaky bacon, tomato relish, lettuce and gherkin on toasted brioche bun **15**

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