



MAKING LIFE PEACHY

SPRING AT THE HIGH FIELD

We always serve the good stuff – in Spring that means the earliest and best Wye Valley asparagus, day-boat fish hot-foot from Brixham, Yorkshire rhubarb and superb farmhouse cheeses like Rosary goats’ cheese. As the days lengthen and sunshine returns we can once again look forward to sitting outside with a glass of our favourite wine and a plate of something delicious.

DELI BOARDS

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00 Spiced Almonds 3.00

VEGGIE BOARD 14.50

Cheddar, Spring Onion & Potato Cakes, Tomato Chutney
Carrot & Chickpea Salad, Harissa Dressing
Whipped Goats’ Cheese Croûtes, Crushed Peas & Broad Beans
Spiced Tomato Houmous & Toasted Pitta

BUTCHER’S BOARD 14.50

Black & Blue Bavette, Béarnaise Sauce
Smoked Ham Croquettes, Piccalilli Mayo
Ibérico Bellota Chorizo & Shaved Manchego
Spiced Lamb Koftas & Toasted Pitta

FAVOURITES BOARD 14.50

Ibérico Bellota Chorizo & Shaved Manchego
Whipped Goats’ Cheese Croûtes, Crushed Peas & Broad Beans
Breaded Whitebait & Chilli Mayonnaise
Spiced Tomato Houmous & Toasted Pitta

FISH BOARD 14.50

Breaded Whitebait & Chilli Mayonnaise
Poached Salmon & Watercress, Lemon Crème Fraîche
Smoked Mackerel Pâté & Croûtes
Devon Crab Cakes & Tomato Salsa

STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50

Soup of the Day 5.50

Pan-seared Native Scallops, Cauliflower Purée, Crispy Serrano Ham 10.50

Severn & Wye Smoked Salmon, Soused Cucumber, Lemon Crème Fraîche 7.50

Cannellini Beans & Artichoke Bruschetta, Rocket Pesto 6.75

Smoked Ham Croquettes, Piccalilli Mayonnaise 7.50

EITHER/OR

Starter/Main

Spring Vegetable Risotto, Parmesan, Lemon & Parsley 7.25 / 13.25

Honey & Mustard Pig Cheeks, Spring Onion Hash Browns & Slaw 8.50 / 15.75

King Prawn, Fresh Chilli & Cherry Tomato Linguine 7.75 / 14.50

Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds & Harissa Dressing 6.75 / 12.75

Add Chicken, Grilled Halloumi or Poached Salmon 2.00

This includes a discretionary 25p contribution to The Peach Foundation, which supports education and promotion of healthy eating, sports and conservation in Africa.

MAINS

Pan-fried Sea Bream, Saffron Potatoes, Samphire & Chervil Butter 17.00

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75

Braised Merrifield Duck Leg, Spring Cabbage, Bacon & Cannellini Bean Cream 14.50

Cauliflower & Chickpea Curry, Onion Seed Flatbread, Mint Yoghurt 13.75

Char-grilled Lamb Cutlets, Baby Gem, Bulgur Wheat & Pomegranate Salad, Herb Dressing 19.00

Pan-fried Salmon, Purple Sprouting Broccoli, Lemon & Tarragon Sauce 14.75

Slow-cooked Pork Belly, Dauphinoise Potatoes, Black Pudding, Apple & Cider Sauce 17.50

What’s the Fish – Market Price

GRILL

28 Day Dry-aged 225g Rump Cap Steak 21.75

28 Day Dry-aged 250g Rib Eye Steak 28.50

28 Day Dry-aged 225g Sirloin Steak 25.00

All Steaks Served with Rocket, Chips, Slow-roasted Plum Tomato & a choice of Béarnaise or Peppercorn Sauce

Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour and tenderness

Aubrey Allen
The Chef's Butcher

SIDES

Rustic Chips 3.50 Skinny Chips 3.50 New Potatoes & Minted Butter 2.50 Garden Salad, Orange & Shallot Dressing 3.75

Carrot & Chickpea Salad, Harissa Dressing 3.75 Spring Greens & Peas 2.50 Buttered Purple Sprouting Broccoli & Toasted Almonds 2.75

Beer-battered Onion Rings 3.50

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

Children are heartily welcome and we are happy to make them simplified versions of our dishes. If your child would like a small portion at half price, please ask us.

A 10% service charge is added to parties of six or more. All tips go to the team.

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