

THE HIGH FIELD STUDIO

SET MENU

Two Courses 28.00 | Three Courses 33.00

STARTERS

Ham Hock Salad, Salsa Verde, Soft-boiled Egg & Croutons

Baked Somerset Camembert, Roast Garlic Crumb, Onion Marmalade & Croûtes 

Grilled Courgette & Artichokes, Whipped Crematta,

Romesco Sauce, Basil & Toasted Almonds 

MAINS

Jimmy Butler's BBQ-glazed Pork Belly, Summer Slaw & Fries

Pan-fried Sea Bream, Brown Butter, New Potatoes, Rocket

Sri Lankan Sweet Potato, Spinach & Chickpea Curry,

Coconut Sambal, Basmati Rice & Chapati 

PUDDINGS

Lemon Mascarpone Cheesecake, Raspberries & White Chocolate 

Summer Pudding, Blueberry Compote & Vanilla Ice Cream 

British Cheese Plate - Quicke's Vintage Cheddar,

Driftwood Goats & Baron Bigod, Chutney, Apple & Peter's Yard Crackers

 Vegetarian Ingredients  Vegan Ingredients

Please note - some items may be cooked in multi-purpose fryers.

Allergens: before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us. Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team.