

THE HIGH FIELD STUDIO

SET MENU

Two Courses 28.00 | Three Courses 33.00

STARTERS

Today's Winter Soup, Ciabatta - See Blackboard **v**

Merrifield Duck Scrumpet, Hoisin, Cucumber & Spring Onion

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

MAINS

Merrifield Confit Duck Leg, Celeriac Purée, Savoy Cabbage & Jus

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

Sri Lankan Sweet Potato, Spinach & Chickpea Curry,

Coconut Sambal, Basmati Rice & Chapati **ve**

Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce

(Supplement 6.50)

PUDDINGS

Salted Honey Tart, Thyme Crème Fraîche **v**

Apple Tarte Tatin, Vanilla Ice Cream **ve**

British Cheese Plate - Keen's Cheddar, Driftwood Goats',

Cornish Blue, Chutney, Apple & Peter's Yard Crackers

v Vegetarian Ingredients **ve** 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.