



MAKING LIFE PEACHY

DINNER AT THE HIGH FIELD

Hooray for Summer - the season of wonderful British soft fruit and the freshest green vegetables, tomatoes & sweetcorn. Cornish lamb and day-boat fish are abundant & beautiful. And we can't wait for the native lobsters to arrive – watch out for them on special.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

DELI BOARD

Dorset Salami, Ham Hock Terrine & Piccalilli,
Shell on King Prawns, Severn & Wye Smoked Salmon,
Summer Salad & Toasted Sourdough 15.00

VEGGIE BOARD

Baked Camembert, Courgette Fries &
Garlic Mayo, Spiced Tomato Hummus,
Summer Salad & Mini Bloomer 14.75

STARTERS

Soup of the Day 5.50

Laverstoke Mozzarella, English Tomato & Basil Salad 7.00

Smoked Salmon Rillettes, Pickled Cucumber & Crisp Bread 7.25

Pan-seared Native Scallops, Pea Purée, Samphire & Crisp Serrano Ham 10.50

Ham Hock Terrine, Piccalilli & Toasted Sourdough 7.50

Bang Bang Chicken, Cucumber & Peanut Salad, Sesame Dressing 7.75 / 14.75

Summer Vegetable Salad, Orange & Toasted Cashews, Oriental Dressing 6.75 / 12.75

Add Crispy Duck 2.50 or Halloumi 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

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

Aubergine, Roast Pepper & Onion Tart, Toasted Pine Nuts, Herb Salad 13.50

Garlic & Hazelnut-crusted Cod Loin, Confit Leeks & Brown Butter Sauce 17.00

Brixham Crab Linguine, Chilli & Parsley Oil 14.50

Pork Schnitzel, Tomato & Caper Relish, Parmesan Salad 15.00

Cornish Lamb Cutlets, Bombay Potatoes, Indian Salad & Mint Yoghurt 21.50

Chipotle-glazed Beef, Sweet Potato Fries, Pickled Vegetables & Sour Cream 16.75

What's the Fish? - Market Price

STEAKS

28 Day Dry-aged 8oz Rump Cap Steak 19.75

28 Day Dry-aged 8oz Sirloin Steak 24.75

Butcher's Steak of the Day - See Specials

All Steaks served with Chips, Slow-roasted Tomato, Rocket & 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

Chips 3.50 Sweet Potato Fries 3.75 New Potatoes & Minted Butter 2.50

Garden Salad, Orange & Shallot Dressing 3.75 Hispi Cabbage & Peas 2.50

Green Beans & Shallots 2.75 Onion Rings 3.50

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



www.makinglifepeachy.com

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

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.