



MAKING LIFE PEACHY

LUNCH 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 & Piccailili,
Shell on King Prawns, Severn & Wye Smoked Salmon,
Summer Salad & Toasted Sourdough 15.00

VEGGIE BOARD

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

MONDAY - SATURDAY FIXED PRICE LUNCH

Choose Two Courses from the Starters & Classics for 13.75

STARTERS

Soup of the Day 5.50
Laverstoke Mozzarella, English Tomato & Basil Salad 7.00
Smoked Salmon Rillettes, Pickled Cucumber & Crisp Bread 7.25
Ham Hock Terrine, Piccailili & 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.

CLASSICS

Roast of the Day 13.50
Beer-battered Fish & Chips, Peas, Tartare Sauce 13.50
Pork Schnitzel, Tomato & Caper Relish, Parmesan Salad 14.75
Brixham Crab Linguine, Chilli & Parsley Oil 14.50
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips 13.50
Add Bacon, Mushroom or Onion Rings 1.75

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
Cornish Lamb Cutlets, Bombay Potatoes, Indian Salad & Mint Yoghurt 21.50
Chipotle-glazed Beef, Sweet Potato Fries, Pickled Vegetables & Sour Cream 16.75
28 Day Dry-aged 8oz Rump Cap Steak, Chips, Rocket,
Slow-roasted Tomato & Béarnaise Sauce 19.75

Butcher's Steak of the Day - See Specials

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

SANDWICHES

Roast Meat Roll of the Day & Gravy 7.25
Aubrey's Salt Beef Bagel, Gherkins, Mustard Mayo & Slaw 7.25
Severn & Wye Smoked Salmon & Cream Cheese on Granary 7.00
Roasted Pepper & Cream Cheese Bagel 6.75
Add Chips, Sweet Potato Fries or Soup of the Day 2.50

SIDES

Chips 3.50 Sweet Potato Fries 3.75 New Potatoes & Minted Butter 2.50
Hispi Cabbage & Peas 2.50 Garden Salad, Orange & Shallot Dressing 3.75
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.