



HIGHGATE

Here at , we're passionate about food. Our team of talented chefs, using carefully sourced British ingredients, will bring you the best freshly-cooked dishes every time.

NIBBLES

- Nocellara olives (pb) (v) £5.50 Gun powder popcorn (pb) (v) £4.00
Smoked almonds (pb) (v) £4.50

BAR SNACKS

- 1/2 dozen rock oysters with selection of condiments £25.00
1 dozen rock oysters with selection of condiments £50.00

SMALL PLATES/ STARTERS

- Heritage tomatoes with St Ewe's goat's curd, black olive & gazpacho (v) £9.50
Whipped feta dip with roasted garlic oil, chilli, lemon, toasted pine nuts & grilled flat breads (v) £12.50
Asparagus with romesco, sorrel and toasted hazelnuts (pb) (v) £9.50
Beef tartare with beef confit potato, pickled enoki and caviar £12.00
Burrata with English plums, jamon iberico, piquillo peppers & chimichurri £13.00
Salted & pickled anchovies with Nocellara olives & salsa verde £8.50
South Devon crab ravioli with a shellfish foam & coastal greens £11.00
Crispy chilli beef with Asian salad, lime leaf dressing and toasted sesame seeds £10.00
Hummus & spiced lamb to share with pine nuts, corianders & pomegranate, served with grilled flatbread £15.50

SHARERS

- Roasted garlic camembert, with salami, Parma ham, tomato & chilli chutney, sourdough, smoked sea salt £29.00



Shalom Retchpaul
Head Chef

Allergens/Nutrition



For information about allergens in our food, please scan the QR code or ask a team member. If you have any food allergies, let us know when placing your order. (v) vegetarian (pb) plant based.

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MAINS

- Beer battered haddock triple cooked chips, crushed minted peas, curry & tartare sauce, lemon £19.50
- Whole plaice with brown butter, samphire & capers with roasted new potatoes £27.00
- Chicken milanese with tomato chutney, burrata & Parma ham £24.00
- Pork ribeye with ras al hanout, smoked aubergine puree, harissa, roasted chicory & coriander £18.50
- Pan roasted salmon with roasted tenderstem broccoli & caponata £24.00
- English pea ravioli with heritage tomato, courgette, pea, parsley & hazelnut salad (pb) (v) £16.50
- Caprese salad - heritage tomatoes, basil, buffalo mozzarella, balsamic marinated beef tomatoes (v) £16.95
Add on
- Greek salad - plant-based feta, cucumber, red onion, cherry tomatoes, Kalamata olives, blended oliva oil dressing (pb) (v) £15.95
Add on
- 225g rib eye steak served with herb-crusted bone marrow, pickled shallot & watercress salad, truffle dressing £37.00
- 450g sirloin steak served with herb-crusted bone marrow, pickled shallot & watercress salad, truffle dressing £40.00
- 800g cote de boeuf to share served with herb-crusted bone marrow, pickled shallot & watercress salad, truffle dressing £85.00
- Cheeseburger with Monterey Jack Cheddar, pickle, burger sauce & chips £18.50
Add on Bacon jam £2.00

SIDES

- Triple-cooked chips (pb) (v) £5.50
- Paprika corn ribs with a lime wedge (pb) (v) £7.00
- Padron peppers with paprika salt (pb) (v) £6.00
- Radicchio salad with walnuts & sherry dressing (pb) (v) £5.00
- Tater tots topped with truffle mayo & aged Italian cheese (v) £7.00

PUDDINGS

- Salted caramel honeycomb knickerbocker glory Layers of salted caramel ice cream, Chantilly cream, honeycomb pieces and caramel. £11.00



FULLER'S

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