

HIGH ROAD

BRASSERIE

SMALLS & SHARING

Cheddar & ham croquettes	6
Soup of the day (<i>pb</i>)	6
Chicken liver pate, cornichons	6
Calamari fritti, aioli	7
Burrata, green olive tapenade (<i>v</i>)	7
Charcuterie, olives	9/15
Crab tart, mache	12
Whole baked Camembert, chutney (<i>v</i>)	12

BRUNCH

Buttermilk pancakes, blueberries (<i>v</i>) or bacon	8
Smoked haddock hash, fried double yolker	8
Sweetcorn fritter, avocado, chilli jam (<i>pb</i>)	8
Smoked salmon, scrambled Burford Brown eggs	9
Avocado & poached eggs, sourdough (<i>v</i>)	10
Half / Full English	10 / 14
Veggie breakfast	11
Eggs Florentine (<i>v</i>) / Benedict / Royale	11/ 12/ 13

SUNDAY ROAST

12PM - 5PM

Half roast Yorkshire chicken 18 Blythburgh pork belly..... 19

Roast rib of Hereford beef..... 20

*With goose fat roast potatoes,
cauliflower cheese and seasonal vegetables*

MAINS

Croque Monsieur/Madame, green salad, chips..	9/10	Half chicken, confit garlic jus	15
Chicken, avocado, bacon salad.....	10/15	High Road cheeseburger, bacon	16
Wild mushroom cassoulet, pearl barley (<i>pb</i>)	13	Fish & chips, tartar sauce, mushy peas.....	16
Rump/Ribeye, frites, bearnaise.....	14/28	Lemon sole meuniere, green beans.....	21

SIDES

Chips (*v*) | Green salad (*pb*) | Spinach (*pb*) | Green beans, confit shallot (*pb*) | Mash (*v*)

Winter greens (*v*) - All 4.75

Potato gratin, lardons, Comte | Truffle & parmesan chips - 6.75

v - vegetarian pb - plant based

All of the above prices are inclusive of VAT. There is a discretionary 12.5% service charge added to your bill. Please let us know if you have any allergies or any dietary requirements, our dishes are made here and may contain trace ingredients.

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COFFEE

ALL 3.5

Espresso | Macchiato | Cappuccino
Flat white | Cafe latte | Americano |
Hot chocolate | Mocha
Matcha latte | Turmeric latte

TEA

ALL 3.5

English | Earl grey | Fresh mint
Darjeeling | Camomile | Rooibos |
Sencha green | Peppermint

FRESH JUICE

ALL 3.5

Orange | Pink grapefruit |
Green apple | Carrot |
Pineapple

SMOOTHIES

ALL 6.5

Mango & turmeric
Pineapple, coconut, almond, honey

Coffee & banana
Coconut, almond, dates

Greens & avocado
*Banana, kiwi, kale, mint,
spirulina, coconut*

Apple & Oats
*Cinnamon, banana, almond, honey,
chia*

Berry & Charcoal
*Blueberries, raspberries, cherries,
blackberries, coconut*

HOUSE PRESS ALL 4.5

Hard Red

*Tomato, carrot, cucumber, celery, red pepper, lemon, beetroot
apple cider vinegar, cayenne & black pepper, sea salt*

Red

Pineapple, carrot, apple, ginger, beetroot, orange, lemon

Hard Green

Broccoli, cucumber, celery, spinach, parsley, ginger, lemon

Citrus

Grapefruit, orange, lemon, turmeric, cayenne pepper

Ginger

Ginger, green apple, lemon

Green

*Kale, apple, cucumber, celery, pineapple, spinach, parsley, ginger,
lememon*

BOTANICALS ALL 4.5

Glow

Pomegranate, red grapes, guava, ginger, lime, rose, collagen

Energy

Orange, mango, passionfruit, ginger, lime, cacao, maca

Recovery

Moringa, ginger, kiwi, lemongrass, pineapple, cucumber, lime

SHAKE ALL 5

Matcha

*Matcha tea, pistachio, cashew, vanilla, coconut oil, dates,
himalayan salt*

Mocha

*Cold brew coffee, raw cacao, cashew, mct, reishi, vanilla, dates,
himalayan salt*

Almond+

*Almond, cacao nibs, almond butter, banana, vegan protein, maca,
vanilla, dates, himalayan salt*

NON ALCOHOLICS

Hibiscus & Winter berries cooler
hibiscus & winterberries tea syrup, soda..... 6

Pear & rosemary cordial, ginger ale
housemade pear & rosmay cordial, ginger ale..... 6

Kew Garden
Seedlip Garden, apple, pineapple, mint, cucumber 6

Passion High Road
Seedlip Garden, apple, turmeric, passionfruit 6

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