

HIGH ROAD
BRASSERIE

GLUTEN FREE

SMALLS

Crudites, crushed avocado (vg) - 6

Fine de Claire (1/2 dozen) - 19.5

STARTERS

Butternut squash soup, sage (vg) - 6

Mozzarella, black fig, mint (v) - 9

Chicken liver pate - 6

Dorset crab on toast - 9

Cured salmon, pickled cucumber - 8

Sea bass carpaccio - 9.5

Ham hock terrine, piccalilli - 8

Steak tartare - 12/17

EGGS

Eggs any style - 6

Omelette, herbs - 8

Avocado, poached eggs - 9

SALADS & SANDWICHES

Raw salad, mustard vinaigrette (vg) - 6/10

Chicory, Roquefort, walnut (v) - 7/11

Salad Nicoise - 9/14

Roast chicken, avocado, baby gem - 10/15

Cheeseburger, bacon, chips - 16

MAINS

Porcini risotto, parmesan (v) - 14

Mussels, chilli & garlic - 14

Lamb rump, puy lentils, bacon - 19

Hake, aubergine puree, girolles - 19

GRILL

Chicken Paillard - 12

Sea bass - 18

8oz Entrecote steak - 14

10oz Ribeye - 28

*All steaks served with chips and a choice of: Cafe de Paris butter, bearnaise, peppercorn or Roquefort sauces.
Our Steaks are provided by our local butcher: Macken Brothers*

TO SHARE

35.2oz T-Bone - 52

35.2oz Native lobster - 60

SIDES

Chips - Green salad - Spinach - Kale & Savoy cabbage - Mash - 4.75

Truffle & parmesan chips - 6.5

v - vegetarian vg - vegan

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 require information on ingredients used in our drinks.

H I G H R O A D
B R A S S E R I E