



the HIGHWORTH

RESTAURANT • BAR • HOTEL

Dinner Menu

Available Monday – Saturday 6pm – 9pm

Nibbles

Nachos to share £8
Smothered in spiced cheese with jalapenos and salsa

Warm Rosemary Focaccia bread £2.20

Focaccia, olives, slow roast garlic £6.50
served with balsamic and dipping oils

Mixed Marinated Olives £3

Starters

Arancini £6
A traditional Italian rice balls filled with mascarpone cheese and chives, rolled in breadcrumbs, deep fried, served with a salsa dressing

Chicken liver parfait £6
With homemade onion relish and toasted ciabatta

Shellfish and smoked salmon medley £7
A salad of seasonal seafood served with salad and crispy capers and a lemon dressing

Melon, Prosciutto, strawberries £5
A taste of the summer dressed with balsamic reduction

Soup of the day £5
You can't go wrong with a bowl of our homemade soup served with crusty bread, please ask for today's choice (v)

Smoked salmon £8
Simply smoked salmon served with dill sauce and Brown Bread

Prawn cocktail £7
It's a classic and a favourite all in one, Atlantic prawns on a bed of crisp lettuce served with Marie Rose sauce

Portobello mushroom £6
The big boy mushroom filled with herb and mushroom stuffing (v)

Main Courses

Smoked chicken £12
Served with a roasted garlic, mushroom & creamy sauce with tagliatelle

Trio of Highworth sausages £10
Created by our award winning local butcher served with creamy mash and luscious onion gravy

The Highworth burger £11
Homemade burger in sesame bun topped with bacon and cheese, with proper chips and crunchy slaw.

Ham, deep fried egg and chips £9
A bit of a twist on a classic using our local Wiltshire ham

King prawn and crayfish risotto £13
The perfect risotto topped with pea shoots and Parmesan

BBQ Pulled Pork Burger £10
Seasoned slow cooked pork in brioche bun topped with crispy onions with proper chips and crunchy slaw

Rump of lamb with mint sauce £14
Served pan fried new potatoes and clutch of cherry tomatoes

Traditional Beef Lasagne £11
The best homemade version of the Italian Classic served with a side salad and parmesan crisp

Thai style green curry £10
Everyone's favourite and perfect for vegetarians (v). Add chicken for £4 or prawns for £5.50

8oz rib eye steak £18
Served with grilled mushroom, tomato and proper chips

Vegetarian Moussaka £11
Roasted med veg layered with béchamel sauce and served with a feta and olive salad

Homemade battered cod £11
This light crisp batter is made with Otter Ale, served with proper chips, squashed minted peas and red onion tartare sauce

Sides

Portion of proper chips £3
French fries £3
Mixed side salad with choice of dressing £3
Sweet Potato fries £3.50

Portion of new potatoes £3
Seasonal vegetable medley £3
Sautéed garlic mushrooms £3
Onion rings in "Otter" batter £3

For any allergen information please ask a member of our team.

We do operate an open kitchen and although every care is taken we cannot eliminate the possibility of cross contamination of allergens



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Desserts

Selection of Ice-cream and sorbets £5

Developed and made by Giigi Gelateria, flavours include vanilla, chocolate, strawberry, lemon, salted caramel, and pistachio

Chocolate brownie £6

A rich chocolate cake with gooey centre and vanilla ice cream

Sticky toffee pudding £6

This homemade pud has become a firm favourite and we serve it with vanilla ice cream

Wiltshire mess £6

Meringue, cream and seasonal fresh fruit, what's not love to finish your meal with this twist on a classic

Lemon Possett £6

A smooth lemon possett layered onto a mixed fruit coulis, served with shortbread

The Highworth Cheese Selection

For those people who love cheese we have come up with a small selection of our favourites so that you can build your own cheeseboard whether it be to share or to just indulge yourself

Bath Soft (Avon)

Bath Soft is made by Graham Padfield at Park Farm, this cheese has an organic mould and is a ripened nutty flavoured cheese.

When young it has a mild flavour and subtle texture and on maturity it has a creamier texture and stronger flavour.

Leonard Stanley

This is an excellent West Country Cheddar named after the village where it is made. Traditionally cloth bound this cheddar is matured for a minimum of 7 months.

Stinking Bishop (Gloucester)

A washed rind cheese first made by the monks in Dymock. It has a sticky orange rind with a pungent spirited aroma. The texture can vary from firm to soft depending on the season. It takes its name from the variety of pear used in the Pery wash.

Holy Smoked (Gloucester)

Holy Smoked is a single Gloucester cheese but untraditionally matured so that the smoke can penetrate the rind evenly. It is smoked with oak and beech chippings and is the only cheese of its kind in the world.

Old Sarum (Wiltshire)

A blue cheese made by Loosehanger Farm is a delicious creamy blue made with Ayrshire cows milk by Ness and Gwyn to produce a wonderfully velvety texture.

Please choose a minimum of 3 cheeses or try them all if you like...£3.00 per cheese

Each cheeseboard comes with a selection of biscuits, homemade onion chutney, grapes, apple and walnuts

If you fancy something a little simpler

Cheddar, Brie and a blue £7.50

served with crackers and sticky relish