



the **HIGHWORTH**  
RESTAURANT • BAR • HOTEL

## Sunday Lunch

### **Homemade Soup of the Day**

Served with brown bloomer bread

### **Ham Hock Terrine**

Homemade piccalilli with charred bread

### **Classic Prawn Cocktail**

Succulent Atlantic prawns, with Marie Rose sauce  
served with white bloomer bread

### **Mushroom and Crème Fraiche Tarte**

Served warm with watercress garnish

~ ~ ~

### **“Andrews” of Highworth best Roast Topside of Beef**

with roast parsnip, rich red wine gravy

### **Roast Loin of Pork**

succulent and tender with crispy crackling & Wildsider cider sauce

### **Pan Fried Chicken Fillet**

served with homemade sage & onion stuffing & rich chicken gravy

### **Fresh Fish of the Day**

with crushed new potatoes and hollandaise sauce

### **Vegetarian Dish of the Day**

please ask your team for today's choice

**All main Courses are accompanied by a selection of fresh vegetables**

**And all roasts have Chefs special Yorkshire Puds!**

~ ~ ~

### **Sticky Toffee Pudding**

Marks Fabulous Sticky Toffee Pudding  
with rich buttery toffee sauce & Giggi's Vanilla ice cream

### **Double Chocolate Brownie**

with blueberry compote served with Giggi's Vanilla ice cream

### **Bailey's Crème Brulee**

served with hazelnut biscotti

### **Simple Cheese board**

Traditional cheeses, brie, blue & cheddar with oat biscuits - £2.00 supplement

### **Ice Cream Selection**

Homemade at Giggi's Ice Cream Parlour, ask our team for today's selection.

**2 Courses £15 3 Courses £18**

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

A 10% discretionary service charge will be added to all parties of 8 or more



the HIGHWORTH

RESTAURANT • BAR • HOTEL

## White Wines

### Castillo Ladera Airen Sauvignon Blanc 2015 Spain

125ml £2.95 175ml £4.35 250ml £5.70 Bottle £17.00

A crisp, dry, fruity wine from the La Mancha region south of Madrid. Citrus fruit nose with a hint of apple and zesty, clean finish.

### GPG Gargenega Pinot Grigio 2015 Italy

125ml £3.15 175ml £4.70 250ml £6.25 Bottle £18.00

A fresh easy-drinking Italian white with subtle citrus fruit flavours.

### Percheron Chenin Viognier 2015 South Africa

125ml £3.45 175ml £5.00 250ml £6.60 Bottle £19.50

Aromatic and fresh aromas with white stone fruit flavours. Good weight in the mouth and well balanced with a smooth finish.

### Umbrele Chardonnay 2014 Romania £20.00

A vibrant peachy un-oaked Chardonnay with hints of tropical fruit. Very drinkable.

### Gewurztraminer Zephyr 2016 Chili £22.50

A wonderfully aromatic nose of rose petals and ginger with a luscious texture in the mouth.

### Mumfords Madeleine Angevine 2014 Bath, UK £26.00

From a small vineyard east of Bath, Madeleine Angevine is a variety ideally suited to the English climate. A dry crisp aromatic white

### Makutu Sauvignon Blanc 2015 New Zealand £26.00

Classic Marlborough Sauvignon. Gooseberry and grassy aromas followed by a rich palate of gooseberries and tropical fruits.

### Chablis 2014 Domaine Garnier £35.00

A small family producer in Ligny-Le Château using only the wild, natural yeast present on the grapes leading to a soft, fruity complex wine.

## Champagne and Sparkling Wines

### Ponte di Rialto Prosecco, Veneto, Italy

125ml £5.00 Bottle £27.00

A lively, crisp sparkling wine which is aromatic and fresh with light apple and pear flavours and a floral hint.

### Le Dolci Colline Rose Spumante, Veneto, Italy £27.00 Pink Prosecco

Declassified pink prosecco. Elegant, lively fragrant and bursting with fruit – creates the illusion of summer all year round!

### Palladiano Durello Brut, Italy £24.50

#### True Italian Sparkler

These youthful bubbles are popular in north east Italy. Zesty and crisp green apple flavours are nicely offset with light honeyed fruit.

### Champagne Yannick PrévotEAU Carte d'Or £42.50

Brut, NV. This is a fabulous champagne with depth and complexity, a well-rounded palate, good fruit and a fine mousse.

### Veuve Cliquot

Brut, NV. Citrus, apple, toast, butter aromas with a full, rich and creamy finish. £59.50

## Red Wines

### Castillo Ladera Tempranillo Syrah 2014 Spain

125ml £2.95 175ml £4.35 250ml £5.70 Bottle £17.00

A fruity, versatile red from La Mancha, south of Madrid. Bright cherry and red fruits flavours with a soft rounded finish.

### Los Tres Curas Merlot 2015 Central Valley, Chile

125ml £3.25 175ml £4.80 250ml £6.35 Bottle £18.50

A fruity wine with plum and blackcurrant fruits and hint of spice.

### Parlez-Vous Malbec 2014 Pays d'Oc

125ml £3.55 175ml £5.25 250ml £6.85 Bottle £20.50

A very drinkable Malbec from the South of France. Ripe blackcurrant fruit and a smooth, warming finish.

### Côtes du Rhône Reserve de l'Abbé 2014 £20.00

A fruity, easy drinking red made from Grenache Syrah and Cinsault. Spicy blackcurrant and strawberry fruit.

### L'Or du Sud Cabernet Sauvignon 2015 France £20.00

A deliciously smooth Cabernet with luscious blackcurrant fruit. Silky smooth with spicy aromas.

### Rolleston Vale Shiraz 2014 Australia £22.50

An approachable Aussie Shiraz packed with flavours of plums, cassis and chocolate

### Manzanos Rioja Tempranillo 2016 Spain £25.00

An enticing nose of fresh juicy fruits leading to a smooth, rich satisfying palate with just a hint of oak.

### Santa Macarena Pinot Noir 2016 Chile, Vegan £27.00

Our vegan choice. Bright cherry fruit with toasty savoury notes from oak ageing. Complex with a touch of mocha on the finish.

## Rose Wines

### La Bastille Cabernet Rosé 2015 France

125ml £2.95 175ml £4.35 250ml £5.70 Bottle £17.00

A fruity, off dry rosé packed with red berry fruit. Smooth and easy-drinking

### Allamanda Pinot Grigio Rosé 2014 Italy

125ml £3.25 175ml £5.00 250ml £6.50 Bottle £19.00

A Pinot Grigio made with a touch of Pinot Noir adding depth to this light and refreshing style with subtle cherry and summer fruit flavours.

We have a selection of other Champagnes available as one off bottles; please ask if you would like to see the current selection.

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

A 10% discretionary service charge will be added to all parties of 8 or more

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  
A 10% discretionary service charge will be added to all parties of 8 or more

THE HIGHWORTH HOTEL, 1 WESTROP, HIGHWORTH, SN6 7HJ  
Tel: 01793 762364 email: [info@thehighworth.com](mailto:info@thehighworth.com) web: [www.thehighworth.com](http://www.thehighworth.com)