

Thursday Grill Night

All of our grills are quality British meats sourced from Andrew's in Highworth and the beef is hung between 21 and 28 days

Pick 2 grills of your choosing with a bottle of house wine for £35.00

Dining on your own? £17.50 for a grill and a very large glass of house wine

For a Steak Grill choose from either:

8oz Rump Steak

8oz Lamb Rump

8oz Sirloin Steak

8oz Ribeye Steak

£2.50 supplement per person

£3.50 supplement per person

All our steaks are served with seasoned fries, slow roasted portobello mushroom and thyme baked tomato

Other Grills to choose from are:

Grilled Halloumi

served with med veg and cous cous salad with a ginger and pineapple dressing

Grilled Wiltshire Pork Loin Chop

served with seasoned fries, creamy slaw and baked tomato

10oz Gammon Steak

served with spiced pineapple salsa, seasoned fries and topped with a breaded deep fried poached egg

"The Highworth Mixed Grill"

£3.00 supplement per person

4oz Rump Steak (served rare or well done), 5oz Gammon Steak, Lamb Cutlet, "Bloody Lovely" Sausage and Black Pudding served with seasoned fries, slow cooked portobello mushroom and thyme baked tomato

Upgrade your fries to Proper Fat Chips or Sweet Potato Fries £1.00

Make it a surf and turf: Panko Breaded King Prawns £4.00

Something on the Top

£1.00 each choose from:

Stilton

Cheddar

Crispy Bacon

"Burt's" Fried Egg

Something on the Side

£3.50 each choose from:

Mac 'N' Cheese

Grilled Corn on the Cob

Other battered Onion Rings

Baby New Potatoes

Freshly Steamed Seasonal Vegetables

Sauteed Button Mushrooms
with Garlic and Parsley

Something Saucey

£3.00 each choose from:

Stilton & Bacon

Peppercorn

Creamy Garlic Mushroom

Red Wine and Rosemary

Approximate uncooked weights are stated

Upgrade your wine, see our wine list on the back and just pay the difference

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. *Large glass of wine is equivalent to 250ml



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 Chile **£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 **£59.50**

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

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.

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