



# Sunday Lunch

2 COURSES £16 | 3 COURSES £19

CHILDREN UNDER 12 HALF PRICE

## FRESH HOMEMADE SOUP

served with bloomer bread -  
please ask for our GF option

## CLASSIC PRAWN COCKTAIL

succulent Atlantic prawns dressed  
with lemon oil & marie rose sauce

## ROAST LOIN OF PORK

succulent and tender with crispy  
crackling & Wildsider sauce

## PAN FRIED CHICKEN FILLET

served with homemade sage & onion  
stuffing and rich chicken gravy

## FISH PIE

soft succulent chunks of fish in béchamel  
sauce, topped with crisp breaded mash

## SMOKED HAM HOCK TERRINE

with fresh parsley, piccalilli &  
charred bread

## CARAMALISED RED ONION TARTLET

with goats cheese, creme fraiche &  
dressed with watercress

## "ANDREWS" ROAST TOPSIDE OF BEEF

with roast parsnip and rich red wine gravy

## BRAISED SHOULDER OF LAMB

with roasted roots and braised jus -  
£3 supplement

## BUTTERNUT SQUASH RISOTTO

roasted butternut with toasted  
pinenuts and parmesan

All main courses are accompanied by carrot, swede mash and fresh vegetables  
And all roasts have Chefs special Yorkshire Puds!

## STICKY TOFFEE PUDDING

with rich buttery toffee sauce and  
Giggi's vanilla ice cream

## LEMON CREME BRULEE

fresh and zingy served with citrus  
shortbread

## DOUBLE CHOCOLATE BROWNIE

Berry compote & Giggi's vanilla ice cream

## ICE CREAM SELECTION

homemade at Giggi's Ice Cream Parlour  
ask our team for todays selection

## CHEESE & BISCUITS

Trio of cheese with chutneys and crackers  
£2 supplement

## A BIT ON THE SIDE

CREAMY MASH 3.50

BRAISED SHALLOTS & GRAVY 3.50

PIGS IN BLANKETS 4.50

ROASTED ROOT VEGETABLES 3.50

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, 1 Westrop, Highworth, Wiltshire, SN6 7HJ

Tel: 01793 762364

email:info@thehighworth.com

www.thehighworth.com



## WHITE WINES

Castillo Ladera Airen Sauvignon Blanc 2015 Spain  
125ml £3.10 175ml £4.50 250ml £6.00 Bottle £18.00

*A very easy-drinking crisp, dry, fruity wine from the La Mancha region, south of Madrid.*

GPG Gargenega Pinot Grigio 2015 Italy  
125ml £3.25 175ml £4.80 250ml £6.35 Bottle £19.00

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

Percheron Chenin Viognier 2015 South Africa  
125ml £3.50 175ml £5.20 250ml £6.75 Bottle £20.00

*Aromatic and fresh aromas with white stone fruit flavours.*

Umbrele Chardonnay 2014 Romania £21.00

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

Gewurztraminer Zephr 2016 Chile £23.50

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

Makutu Sauvignon Blanc 2015 NZ £26.00

*Gooseberry and grassy aromas followed by a rich palate of tropical fruits.*

Road Green Dry White 2015 England £30.00

*Very local wine from North Nibley Gloucestershire. A charmingly white, soft texture with fresh grapey flavours and a moreish finish*

Chablis 2014 Domaine Garnier £35.50

*Using only the wild grapes. Alcoholic germination takes 4-5 months leading to a soft, fruity complex wine*

## CHAMPAGNE & SPARKING WINES

Ponte di Rialto Prosecco, Italy

125ml £5.00 Bottle £27.50

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

Le Dolci Colline Rose Spumante, Italy £27.50

*Stunning declassified pink prosecco. Elegantly, lightly fragrant and bursting with fruit.*

Palladiano Durello Brut, Italy £25.50

*Zesty and crisp green apple flavours are nicely offset with light honeyed fruit on the palate.*

Champagne Yannick PrevotEAU £44.00

Carte d'Or Brut NV

*Fabulous champagne with depth and complexity, a well-rounded palate, good fruit a fine nose.*

Veuve Cliquot £62.50

Brut NV

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

## RED WINES

Castillo Ladera Tempranillo Syrah 2015 Spain  
125ml £3.10 175ml £4.50 250ml £6.00 Bottle £18.00

*A fruity, easy-drinking, versatile red from the La Mancha region, south of Madrid.*

Los Tres Curas Merlot 2015 Chile

125ml £3.25 175ml £4.80 250ml £6.35 Bottle £19.00

*A fruity medium-bodied wine with plum and blackcurrant fruits and a hint of spice.*

Parlez-Vous Malbec 2014 Pays d'Oc

125ml £3.65 175ml £5.45 250ml £7.00 Bottle £21.00

*Ripe blackcurrant fruit and a smooth, warming finish.*

Côtes du Rhône Reserve de l'Abbe 2014 France £21.00

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

L'Or du Sud Cabernet Sauvignon 2015 £21.00

Pays d'Orc France

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

Rolleston Vale Shiraz 2014 Australia £23.00

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

Manzanos Rioja Tempranillo 2016 Spain £26.50

*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 £28.50

Vegan

*Bright cherry fruit with toasty savoury notes from oak ageing. Complex yet approachable with a touch of mocha on the finish.*

## ROSE WINES

La Bastille Cabernet Rosé 2015 France

125ml £3.10 175ml £4.50 250ml £6.00 Bottle £18.00

*A fruity, off dry rose packed with red berry fruit. Smooth and easy drinking.*

Allamanda Pinot Grigio Rosé 2014 Italy

125ml £3.40 175ml £5.00 250ml £6.55 Bottle £19.50

*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 at the bar if you would like to see the current selection