

Sunday Lunch 2 Courses £18 | 3 Courses £21

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

KING PRAWN RISOTTO

creamy Italian risotto with succulent king prawns

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 -£3.50 supplement

PORTOBELLO MUSHROOM WELLINGTON

light puff pastry filled with an assortment of mushrooms & fresh spinach served with creamed leeks

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 vanilla ice cream

LEMON CREME BRULEE

fresh and zingy served with citrus shortbread

Double Chocolate Brownie

Berry compote & vanilla ice cream

ICE CREAM SELECTION

homemade at an 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

ROASTED ROOT VEGETABLES 3.50

PIGS IN BLANKETS 4.50

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