



HIGHGROVE
— HOUSE HOTEL —
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Dinner Menu

Starters

Goats Cheese wrapped in Panko Breadcrumbs with Rocket, Tomatoes,
Basil Pesto and Balsamic Vinegar - **£6.95**

Platter of Melon and Soft Fruits
with Passion Fruit Syrup and Homemade Sorbet - **£6.25**

Gratin of Avocado and Langoustines
with Cheddar Cheese and White Wine - **£9.95**

Parfait of Chicken Liver
served with Apple Chutney and Toasted Brioche - **£6.75**

Miso Basted Scallops with Hot Mango,
and Cucumber Salsa and Cool Chilli Verde - **£9.95**

Continental Cheese Salad with Apple, Tomato, Onion, Cucumber
and Crispy Lardons of Bacon - **£6.95**

Cullen Skink – Traditional Smoked Haddock,
Potato and Leek Soup - **£6.95**

Soup of the Day served with Fresh Crusty Bread - **£4.95**

Mussels ‘Mariniere’ with White Wine, Garlic, Shallots
and a little Cream served with Garlic Bread - **£7.95**

Bang Bang Prawns coated in Hot Chilli Sauce
with Peanuts, Coriander and Lime - **£7.75**

Smoked Salmon with Caper, Lemon, Bagel Croutons, Crispy Leaves
and Mustard Cream - **£7.50**

Chicken, Ham Hough and Parsley Terrine
with Celeriac Remoulade - **£6.75**



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Main Courses

- Chicken Swiss Style with White Wine, Gruyere Cheese, Leeks and Cream - **£12.95**
- Braised Beef Bourguignon with Creamed Potatoes, Onions, Lardons of Bacon and Mushrooms - **£14.50**
- Fillet of Beef Stroganoff with Rice Pilaf (8oz fillet) - **£24.95**
- Lamb's Liver with Onions, Bacon and Tomato on Creamed Potatoes - **£11.95**
- Chicken in Pastry with Walnut Stuffing and Orange Sauce - **£13.95 (please allow 15 minutes)**
- Escalope of Pork in Breadcrumbs with a Farmhouse Fried Egg - **£14.50**
- Chicken and Banana served with a Mild Curry Sauce and a Sweetcorn Pancake - **£13.25**
- Indian Spiced Lamb Curry with Fresh Ginger, Lime, Tomatoes and Coriander served with Pilau Rice - **£14.50**
- (Served with a selection of Fresh Vegetables and Potatoes)*



Vegetarian

- Thai Style Vegetable and Potato Curry served with Rice Pilaf and Cashew Nuts - **£11.50**
- Gratin of Penne Pasta with Parmesan, Fresh Pesto and Crusty Garlic Bread - **£10.95**
- Ratatouille Filled Crepe topped with Brie, Chargrilled Peppers and served with House Salad - **£10.95**
- South Indian Style Garlic and Chilli Cauliflower Florets served with Savoury Rice Pilaf, Cucumber and Mint Yoghurt - **£11.50**
- (Main Course served with a selection of Fresh Vegetables and Potatoes)*



From the Grill

- 10oz Sirloin - **£22.45** 10oz Rib Eye - **£22.45** 8oz Fillet - **£24.95** 16oz T-Bone - **£24.95**
- Four Double Loin Chops with Rosemary and Garlic Butter - **£14.95**
- (Add 5 Tiger Prawns and Garlic Butter to any Steak for £3.95)*
- (All steaks served with Onion Rings, Tomato, Flat Mushroom and Fries)*



Sauces

£2.25 (Café de Paris Butter/Brandy and Pink Peppercorn/Red Wine Jus/Bernaise)



Accompaniments

- Kitchen Salad - **£2.95** French Fries - **£2.95** Creamed Potatoes - **£2.95**
- Parmesan and Chilli Fries - **£2.95** Sautéed Potatoes with Sea Salt and Rosemary - **£2.95**
- Tempura Onion Rings - **£2.95** Coleslaw - **£2.50**

Please advise us if you have any dietary restrictions or food allergies, we will be happy to provide a detailed list of ingredients.



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Salads

Melon and Prawn Marie Rose - **£11.95**

Cold Scottish Smoked Salmon with Horseradish Potato Salad, Beetroot and Crème Fraiche - **£12.50**

Creole Chicken Salad with Fresh Mango, Curried Coleslaw, Cashew Nuts
and a Lime and Coriander Dressing - **£12.50**

Lyonnaise Salad – Crispy Pancetta, Poached Egg, Sourdough Croutons and Dijon Vinaigrette - **£11.50**

Cajun Salmon with Spicy Coleslaw, Cashew Nuts and Mango - **£13.75**

(Served with Fries)



Speciality Seafood

Gratin of Smoked Haddock on a Potato Cake with Cheddar Cheese - **£13.95**

Pan Fried Fillet of Trout with Almonds, Apple and Beurre Blanc - **£13.95**

Harissa Sea Bream with Jalapeno Cous Cous, Chorizo and Basil - **£14.50**

Highgrove Seafood Mixed Grill (please ask for today's fresh selection) - **£16.95**

Ale Battered Haddock with Crushed Peas, Homemade Tartare Sauce and French Fries - **£13.50**

Cioppino Highgrove Speciality Fish Stew fired up with Fresh Chillies and Smoked Paprika
topped with Aioli and Parmesan - **£16.95**

Whole Lemon Sole shallow fried in Butter with Lemon and Parsley - **Price on Request**

Lobster Thermidor with Rice Pilaf, Mustard Sauce and Matured Cheese
(half / whole - price on request)

(Served with a selection of Fresh Vegetables and Potatoes)



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Early Bird Menu

*Available Monday to Thursday - 12.00pm - 2.30pm / 5.00pm - 9.00pm
Friday - 12.00pm - 2.30pm / 5.00pm - 7.00pm Sunday - 3.00pm - Close*

Two Courses - £14.95

Three Courses - £17.95

Starters

Garlic Mushrooms with Smoked Bacon and Parmesan Gratin

Soup of the Day

Chilled Melon and Seasonal Fruits with Sorbet and Syrup

Chicken, Ham Hough and Parsley Terrine with Celeriac Remoulade

Continental Cheese Salad with Apple, Tomato, Onion, Cucumber and Crispy Lardons of Bacon

Sauteed Tiger Prawns with Ginger and Garlic served with Asian Coleslaw

Parfait of Chicken Liver served with Apple Chutney and Toasted Brioche



Main Courses

Peppered Breast of Chicken with Rice Pilaff and Brandy Sauce

Cajun Salmon with Spicy Coleslaw, Cashew Nuts and Mango

Toulouse Sausage with Butterbeans, Creamed Potatoes and Onion Gravy

Ale Battered Haddock with Crushed Peas, Homemade Tartare Sauce and French Fries

Goats Cheese wrapped in Panko Breadcrumbs with Rocket, Tomatoes, Basil Pesto and Balsamic Vinegar (v)

Penne Pasta with Mature Cheese, Tomatoes, Basil and Parmesan (v)

Fresh Water Prawns Caesar Salad with Croutons

Harissa Sea Bream with Jalapeno Cous Cous, Chorizo and Basil

Lambs Liver with Bacon, Onions, Tomato and Creamed Potatoes



Desserts

Glazed Lemon Tart with Scottish Berries and Raspberry Ripple Ice Cream

Fresh Fruit Salad with Vanilla Ice Cream

Apple Crumble with Sauce Anglaise and Vanilla Ice Cream

Meringue with Toffee Cream, Bananas and Chocolate Shavings

Chocolate and Orange Torte with Honeycomb Ice Cream