

The Highlands Inn

Starters/Light bites

- Camembert, toasted ciabatta & onion chutney £8 **v**
Sweet chilli & garlic tiger prawns £8.25
Crispy fried squid with garlic mayo £6.50
Olives with homemade hummus of the day and pitta bread £6 **VG**
- French onion soup with crouton £6.25 **VG**
Southern fried chicken strips with smoky BBQ dip £6.50
Nachos with cheese, guacamole, salsa & sour cream £6.95
(Add veg chilli £3.50)
Halloumi fries with sweet chilli mayo £5

Mains

- Beer battered fish 'n' chips with mushy peas and tartare sauce £14.50
Homemade vegetable lasagne with dressed salad and garlic bread £13.75 **v**
Pan fried Sea bass with butternut squash risotto and vegetables £15.50
Herb & parmesan crusted salmon with a lemon & cream sauce, mixed vegetables & new potatoes £15.50
Homemade pie of the day with mash, vegetables, gravy £13.95
Wild Boar & apple sausages with mixed vegetables, mash and homemade onion gravy £13.95
Ham, egg and chips £11.50
Lambs liver & bacon served with mash, vegetables & onion gravy £15.50 **GF**
Chickpea and aubergine curry with rice, poppadum and mango chutney £12.50 **VG GF**

From the Grill

- 10oz Ribeye with chips, tomato, mushroom and a choice of peppercorn, stilton or Dijon sauce £28
(+ Garlic prawns £4)
Barnsley chop of lamb with new potatoes, green beans, parsnip crisps and a cranberry sauce £16.75

Burgers

Served with brioche bun (**gluten free** also available), fries, burger relish and garnish.
(Sweet potato fries + £1.50)

- Hunters chicken burger with smoked applewood cheese and bacon £14
Highlands steak burger with cheese and bacon £14
Mexican beef patty with spicy cheese, jalapenos and guacamole £14
Moving mountains plant based patty with smoked vegan cheese £12.95 **VG**
Highlands hotdog plant based sausage with crispy onions, American mustard, chopped pickles, ketchup and fries £10.50 **VG GF**
Upgrade your fries... + cheese £1 + cheese & bacon £2 + veg chilli £3.50

Specials

Starters

Creamy garlic mushrooms on toasted ciabatta £6.50 **v**

Mains

- Steak ciabatta with caramelised onion, wholegrain mustard, mayo, side salad and fries £12.50
Pork medallions with dijonaise sauce, mash and mixed veg £13.95

Children under 12

Option of peas or beans on side

Mac 'n' cheese, garlic bread £6

Cheese burger, fries £6

Chicken nuggets, fries £6

Fish fingers, fries £6

Pizza, fries £6.50 v
(Add ham £1.00)

Spaghetti Bolognese topped
with parmesan and served
with garlic bread £6.50

Ciabatta or wrap

**All served with tortilla chips and salad garnish
unless stated otherwise**

12-5:30 Mon – Sat
£7

Battered fish finger, gem lettuce, tartare sauce

Hummus, roasted vegetable & mozzarella

VG option available

Halloumi fries, gem lettuce and sweet chilli mayo **V**

Upgrade from tortilla chips to fries (£1.50)

Or sweet potato fries (£2.00)

Sides

Fries/chips £3
(+cheese £1)

Sweet potato fries £4.50

Garlic bread £2.50
(+cheese £3)

Vegetables £3

Side salad £2.50

Mac n cheese £3.95

Dessert £7

Sticky toffee pudding, toffee sauce, vanilla ice cream

Crumble of the day with custard **(GF)**

Chocolate, cherry and walnut brownie with pistachio ice cream

Chocolate & clementine torte, raspberry sorbet **VG (GF)**

Biscoff cheesecake with salted caramel ice cream

1, 2 or 3 scoops of ice cream and sorbets available. Please ask server for flavours.

Spotlight Drinks

Scaramanger IPA 3.9% Harvey's Best Bitter 4%

Sloe Gin Fizz

Wild Sloe berry gin, lemon tonic and sugar syrup topped
up with soda

Dead man walking

50ml Captain Morgan's rum, ginger beer, angostura
bitters and a wedge of lime

Cheeky Tikki

Morgan's tikki rum with Cointreau, lemon and
angostura bitters, topped with lemonade

Cocktail of the month

Chilli and chocolate espresso martini

Chilli and chocolate rum shaken with kahlua, sugar
syrup and espresso

Gin Suggestions:

Sipsmith – Fevertree tonic and wedge of lime.

Tanqueray No 10 – Fevertree tonic and grapefruit

Sipsmith zesty orange – Fever tree light tonic and
orange slice

Sipsmith lemon drizzle – Fever tree lemon tonic and
lemon slice

Bombay bramble – Fever tree lemon tonic and
lemon slice

Hendrick's – Fever tree light tonic and cucumber

Hendrick's Lunar - Fever tree light tonic and
cucumber

The Botanist – Fever tree tonic and lime slice

Whiley Neill flavoured gins - ask for details

Gin of the month

Bombay bramble (50ml) with fever tree elderflower
tonic & a slice of lemon

Soft drink specials

Elderflower presse

Ginger beer

J20

San Pellegrino lemonade

Are you driving but fancy a cocktail?

Try our alcohol free Pornstar Martini or Nojito

Try our boozy orange hot chocolate!

Add a shot of Cointreau to your hot
chocolate to taste the classic winter flavour!