

The Highlands Inn

Starters/Light bites

- Crispy fried squid with garlic mayo £7.95
- Tandoori Tiger prawns, lime & coriander yoghurt, pitta bread £8.25 **DFO GFO**
- Chicken satay skewer, with peanut butter sauce £7.75 **GFO (CONTAINS NUTS)**
- Halloumi fries with sweet chilli mayo £6.50
- Baked camembert, ciabatta & onion chutney £8.95 **GFO**
- Garlic bread £3.50 (+cheese £1)
- Homemade smoked sweet potato hummus, olives and pita bread £6.75 **DFO GFO**
- Nachos with cheese, guacamole, salsa, sour cream & jalapenos £7.50 (add veg chilli or beef chilli £3.50) **DFO**
- Soup of the day, butter, warm ciabatta £6.25 **GFO**

Mains

- Vegetable biriyani, sag aloo, poppadum & mango chutney £14.95 (Medium) **VG GFO**
- Beer battered fish 'n' chips with garden peas & tartare sauce £15.95
- Fillet of Sea bass, spinach and pea puree risotto, fine beans, basil & parmesan butter £18.95 **GFO DFO**
- Sundried tomato, spinach & butternut squash linguine, garlic bread £14.95 **V**
- Pan fried salmon, hollandaise sauce, sauté potatoes & tenderstem broccoli £18.45 **DFO GFO**
- Steak & Ale pie, mash, vegetables & gravy £15.95
- Ham, egg & chips £12.95 **GFO DFO**
- Sizzling chicken fajitas, tortillas, guacamole, salsa & sour cream £16.95
- Speldhurst pork sausages, mash & vegetables £15.95 **DFO**
- Chicken & bacon Caesar salad £13.95

From the Grill

- Cajun chicken skewer, fries, salad, coleslaw, coriander & lime yoghurt £16.95 **GFO DFO**
- 10oz Rump steak, chips, tomato, mushroom & a choice of peppercorn or Dijon sauce £25.95 **GFO DFO**
- 8oz Ribeye steak, chips, tomato, mushroom, & a choice of peppercorn or Dijon sauce £25.95 **GFO DFO**

Burgers

- All served with brioche bun (**GF & DF** also available), seasoned fries, burger relish and garnish.
- Hunters chicken burger, Dorset red cheese, bacon & BBQ mayo £15.50
- Ridley Inns steak burger cheese & bacon £15.50
- Mexican beef patty, spicy cheese, jalapenos & guacamole £15.50
- Highlands's hotdog plant based sausage, crispy onions, American mustard, ketchup, fries £13.95 **VG**
- Veggie burger, cheese, guacamole, crispy fried onions, fries & relish £15.50 **VGO (Contains Nuts)**
- French beef burger, camembert, bacon, dijonnaise mayo, fries £16.50

The menu is subject to change, and with different specials every day.

To confirm your favourite will be available, please give us a ring on 01825 762989 on the morning of your booking.

Specials

Children under 12

Option of peas or beans on side

Cheese burger, fries £6.75

Fish fingers, fries £6.75

Chicken nuggets, fries £6.75

Pizza, fries £6.95

(Add ham or pepperoni £1)

Ham, egg & fries £6.50

Mac & Cheese, garlic bread £6.50

Desserts £4.00

Brownie

Sticky toffee pudding

Crumble

Ciabatta or wrap

All served with

tortilla chips and salad garnish unless stated otherwise

12-4:30 Mon – Sat

Chicken satay, lettuce, peanut sauce £9.50 (CONTAINS NUTS)

Battered fish finger, gem lettuce & tartare sauce £7.50

Roasted sweet potato, spinach, hummus & feta wrap v vgo £7.50

Sausage, fried onions, mustard £8.25

Breaded halloumi, gem lettuce & sweet chilli mayo £7.50 v

Upgrade from tortilla chips to fries (£1.50)

Lamb shawarma wrap, mint yoghurt, fries £12.95

Warm roast beef ciabatta, smoked cheddar, crispy onion,
mustard mayo, fries, salad £12.95

Sides

Fries/chips £3.95

(+cheese £1)

Garlic bread £3.50

(+cheese £1)

Mixed vegetables £3

Side salad £3

Dessert £7.50

Crumble of the day, custard GFO DFO

Chocolate brownie, vanilla ice cream GFO

Waffle, vanilla ice cream, brownie pieces & chocolate sauce

Chocolate and coconut tort, mango sorbet (contains nuts) VG GF

Sticky toffee pudding, vanilla ice cream

Biscoff cheesecake, vanilla ice cream

Cheese plate, (Billie goat cheddar, Sparkenhoe red Leicester, delice de Bourgogne) crackers, chutney £8.75

Ice cream 1,2 or 3 scoops... Chocolate, strawberry, vanilla, honeycomb, mint choc chip £2 per scoop

Sorbet 1, 2 or 3 scoop...Mango, raspberry, blood orange, lemon £2 per scoop



50p from every dessert will go towards food education for the next generation and support the future of local hospitality.



Cocktail of the month...

'Wimble'

Whimsical Spring cocktail with a sweet fruity taste

Sloe, gin, dry gin & Crème de Mure shaken with orange and lemon juice, served in a cocktail glass

Special guest ale!

Diamond Geezer

A Red ale with caramel notes with a sweet aftertaste

Gin Suggestions:

Tanqueray Sevilla – fever tree light tonic, orange slice

Brighton gin – fever tree tonic & lemon slice

Isle of Wight Mermaid zest gin with fever tree elderflower tonic & orange

Isle of Wight Mermaid pink gin with fever tree refreshingly light tonic & a slice of lime

NEW local gin Leonardslee Botanical Garden Gin paired with Fever Tree light tonic, orange & lime slice

Inspired by Leonardslee's exquisite blooms, this delectable floral gin was developed in collaboration with Horsham based distillery Cabin Pressure spirits. It is a smooth, delicate gin with notes of rose, lavender, chamomile & honey