

The Highlands Inn Sunday Menu

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, pita bread £6.75 **DFO GFO**
Nachos with cheese, guacamole, salsa, sour cream & jalapenos £7.50 **DFO GFO**
Leek, pea and watercress soup, butter, warm ciabatta £6.25 **GFO DFO**

The Roasts

All served with roast potatoes, gravy (GF), Yorkshire pudding **GFO**, and selection of vegetables

Topside of Beef £17.50

Pork loin £16.50

Leg of Lamb £18.50

Mixed Nut roast £15.95

Monty - 3 Meats £19.50

Children's Roast £8.00

Extras

Cauliflower cheese £3.95

Mac n Cheese £3.95

Extra Yorkie £1

Pigs in Blankets £3.95

Other mains ...

- Vegetable biryani, saag aloo, poppadum & mango chutney £14.95 (Medium) **VG GFO**
8oz Ribeye steak, chips, tomato, mushroom, & a choice of peppercorn, Dijon or stilton sauce £25.95 **GFO DFO**
Sundried tomato, spinach & butternut squash linguine, garlic bread £14.95 **V**
Fillet of Sea bass, spinach & pea risotto, fine beans, basil & parmesan butter £18.95 **GFO DFO**
Pan fried salmon, Hollandaise sauce, sauté potatoes & tenderstem broccoli £18.45 **DFO GFO**
Beer battered fish 'n' chips with garden peas & tartare sauce £15.95 **DFO**
Speldhurst pork sausages, mixed vegetables, mash, onion gravy £15.95 **DFO**
Cajun chicken skewer, fries, salad, coleslaw, coriander & lime yoghurt £16.95 **GFO DFO**

Burgers ...

(Served with brioche bun, fries, garnish **Gluten free options available**)

Hunters chicken burger with smoked Dorset red, bacon & BBQ mayo £15.50

Ridley Inns beef burger with cheese & bacon £15.50

Mexican steak burger, spicy cheese, jalapenos & guacamole £15.50

French beef burger, camembert, bacon, dijonaise mayo, fries £16.50

Veggie burger, cheese, guacamole, crispy fried onions, fries & relish £15.50 **VG (contains nuts)**

The Ultimate Ridley Inn's burger, classic Ridley burger topped with BBQ pulled pork £16.95

Please tell your server if you have any allergies or dietary requirements

DFO – Dairy free option available GFO – Gluten free option available

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

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

Honeycomb & toffee cheesecake, honeycomb ice cream

Cheese plate, 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...

'Lemon meringue martini'

Vodka, lemon curd and lemon shaken with ice and sugar syrup with a crushed meringue rim

Special guest ale! St Austell Brewery Tribute 4.2%

A magnificent example of a bronze coloured English **bitter**, with a rich aroma of biscuity malt and tart citrus fruit from the Willamette hops.

Gin Suggestions:

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

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