BREAKFAST AT THE HIGH FIELD

A decent start to the day. Whether it's a proper brew from B Corp Certified Union Coffee, a quick bap with Jimmy Butler's Blythburgh sausages and bacon, or a Benedict made with British free-range eggs, you'll find producers who share our ethics and care about the good stuff just as much as we do.

LIVENERS

Champagne Mimosa 9.00 | Bloody Mary 9.95 | Espresso Martini 10.95

BAKES & BOWLS

Croissant (*v*) | **Danish Pastry** (*v*) | **Sourdough Toast** (*v*) 4.25
Tiptree Jam, Marmalade, Marmite or Organic Peanut Butter

Toasted Granola – *Banana, Greek Yoghurt & Honey (v) or Coconut Yoghurt, Berry Compote & Pecans (pb)* 6.00

THE CLASSICS

Buttermilk Pancakes
Maple Syrup & Crispy Bacon or Blueberries & Crème Fraîche (v) 10.25 / 9.75

Eggs Benedict – Roast Ham, Poached Eggs, English Muffin & Hollandaise 11.50

Blythburgh Sausage or Bacon Bap 6.95

Shakshuka – Spiced Tomatoes & Peppers, Baked Eggs, Spinach & Feta (*v*) 11.75

Full English – Blythburgh Sausage & Bacon, Clonakilty Black Pudding, Poached Eggs, Mushroom, Tomatoes, Beans & Sourdough 14.75

Veggie Full English – Vegan Haggis, Poached Eggs, Mushrooms & Tomatoes, Spinach, Beans & Sourdough (*v*) 13.25

Smashed Avocado & Poached Eggs, Spring Onion, Chilli, Sourdough (*v*) 10.75

Chapel & Swan Smoked Salmon & Scrambled Eggs, Sourdough 10.75

Wild Mushrooms & Poached Eggs, Sourdough (*v*) 9.75

MAKE IT YOUR OWN

Blythburgh Sausage 2.95 or Bacon 3.50 | Free-range Egg (*v*) 1.95 | Hash Browns (*v*) 2.75
Smashed Avocado (*pb*) 3.25 | Chapel & Swan Smoked Salmon 4.50 | Roast Tomatoes or Flat Mushrooms (*v*) 2.50
Chorizo 3.00 | Halloumi (*v*) 2.50 | Clonakilty Black Pudding 2.50 | Chips (*pb*) 5.50

UNION HAND-ROASTED

UNION HAND-ROASTED COFFEE

Double Espresso 3.50
Flat White 4.00
Cappuccino, Latte 4.15
Americano, Cortado 3.75
Hot Chocolate, Luxury Hot Chocolate 4.00 | 4.50

TEA

Taylors Yorkshire Tea 3.50
Fresh Mint Tea 3.00
Twinings Tea 3.50
Earl Grey, Green Tea, Peppermint, Camomile, Lemon & Ginger

JUICES

Fresh Orange Juice 3.50
Eager Apple or Cranberry Juice 3.50
Big Tom Virgin Bloody Mary 6.00

(*v*) **Vegetarian** | (*pb*) **Plant-based** | **Made Without Gluten Menu Available** | **Please note — some items may be cooked in multi-purpose fryers.**

Allergens: If you'd like more information about a dish, please ask a member of our team. As our dishes are prepared in busy kitchens that handle all allergens, we cannot guarantee that any dish is completely free from allergens. A discretionary 10% service charge will be added to your bill.

BREAKFAST MADE WITHOUT GLUTEN AT THE HIGH FIELD

As the old proverb says, we should eat Breakfast like a King (or Queen).
We offer gluten-free versions of the classics, all from producers who share our ethics and passion for the good stuff.

LIVENERS

Champagne Mimosa 9.00 | Bloody Mary 9.95 | Espresso Martini 10.95

THE CLASSICS

Blythburgh Bacon or **Sausage Sandwich** 6.95

Shakshuka – Spiced Tomatoes & Peppers, Baked Eggs, Spinach & Feta (*v*) 11.75

Full English – Blythburgh Sausage & Bacon, Poached Eggs, Mushroom, Tomatoes, Beans & Gluten-free Toast 14.75

Veggie Full English – Grilled Halloumi, Poached Eggs, Mushrooms & Tomatoes, Spinach, Beans & Gluten-free Toast (*v*) 13.25

Smashed Avocado, Poached Eggs, Spring Onion & Chilli, Gluten-free Toast (*v*) 10.75

Chapel & Swan Smoked Salmon & Scrambled Eggs, Gluten-free Toast 10.75

Wild Mushrooms & Poached Eggs, Gluten-free Toast (*v*) 9.75

MAKE IT YOUR OWN

Blythburgh Sausage 2.95 or Bacon 3.50 | Free-range Egg (*v*) 1.95

Smashed Avocado (*pb*) 3.25 | Chapel & Swan Smoked Salmon 4.50 | Roast Tomatoes or Flat Mushrooms (*v*) 2.50

Chorizo 3.00 | Halloumi (*v*) 2.50

UNION HAND-ROASTED

UNION HAND-ROASTED COFFEE

Double Espresso 3.50

Flat White 4.00

Cappuccino, Latte 4.15

Americano, Cortado 3.75

Hot Chocolate, Luxury Hot Chocolate 4.00 | 4.50

TEA

Taylors Yorkshire Tea 3.50

Fresh Mint Tea 3.00

Twinings Tea 3.50
Earl Grey, Green Tea, Peppermint, Camomile, Lemon & Ginger

JUICES

Fresh Orange Juice 3.50

Eager Apple or Cranberry Juice 3.50

Big Tom Virgin Bloody Mary 6.00

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Little Peaches Breakfast

Good morning, little Peaches! If you don't see your favourites on this menu, we're more than happy to serve half portions from our breakfast menu. Enjoy your chosen soft drink and Rubies in the Rubble ketchup, knowing they're free from any nasties!

The Classics

Buttermilk Pancakes 8.00
Maple Syrup & Crispy Bacon
Blueberries & Crème Fraîche (v)

Blythburgh Bacon Bap 6.95

Blythburgh Sausage Bap 6.95

Free-range Scrambled Egg on Sourdough Toast *(v)* 5.50

Heinz Baked Beans on Sourdough Toast *(v)* 5.00

Buttered Sourdough Toast 4.25
Jam or Marmalade (v)

Soft Drinks

Milk 2.00

Orange or Apple Juice 2.50

Cawston Juice Waters 2.00
Apple & Pear or Apple & Summer Berries

Frobishers Juice
Bumbleberry, Pineapple or Cherry 3.25
Apple & Mango or Orange & Passionfruit 3.50

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THIS SEASON AT THE HIGH FIELD

As the weather cools and the nights draw in, we embrace the flavours of the season: earthy mushrooms, rich game, warming spices and dishes made for comfort. Whether you've come in from a long walk or simply escaped the everyday, there's always a warm welcome, a good pint and a cosy table waiting for you.

STARTERS

Garlic & Paprika King Prawns, Roasted Tomatoes, Toasted Sourdough 11.75

Today's Soup, Ciabatta – See Blackboard (*pb*) 8.50

Roasted Cherry Tomatoes & Whipped Ricotta, Basil Pesto, Toasted Sourdough (*v*) 9.25

Salmon Rilette, Toasted Crumpet & Pickled Cucumber 9.75

Roasted Beetroot & Whipped Crematta, Salsa Verde, Toasted Pumpkin Seeds (*pb*) 8.75

Braised Beef Cheek & Mustard Croquettes, Truffle Mayonnaise 9.75

NIBBLES *For Snacks or Sharing*

Spiced Gordal Olives (*pb*) 4.95

Warm Sourdough & Whipped Marmite Butter (*v*) 5.50

Halloumi Fries, Honey & Chilli Dip (*v*) 8.25

BBQ Chicken Wings, Sesame Seeds & Spring Onion 7.75

Tempura Courgette Fries, Basil Aioli (*v*) 7.50

Houmous, Harissa Oil, Crispy Chickpeas & Pomegranate, Flatbread (*pb*) 7.25

Padron Peppers, Sea Salt (*pb*) 7.25

Baked Goat's Cheese, Honey & Rosemary, Croûtes (*v*) 8.50

LIGHTER BITES

Served until 5pm(ish)

Salmon & Smoked Haddock Fishcake, Spinach, Poached Egg & Hollandaise 15.75

Harissa Cauliflower & Goat's Cheese Salad, Bulgar Wheat, Chickpeas, Baby Spinach & Preserved Lemon (*v*) 15.00

Fish Goujon Bap, Tartare Sauce & Butter Leaf 11.00

Aubrey's Steak Sandwich, Caramelised Onions, Mustard Mayonnaise, Rocket & Fries 18.50

Pumpkin Ravioli, Butternut Squash, Sage Butter & Parmesan (*v*) 15.50

Jimmy Butler's Gammon Ribeye, Poached Egg & Chips, Pineapple Ketchup 17.00

MAINS

Blythburgh 8oz Pork Cutlet, Mash, Savoy Cabbage & Apple Jus 21.00

Free-range Chicken Milanese, Fries, Garlic Butter & Green Salad 22.50

Daily Market Fish - See Blackboard

Aubrey's Smash Burger, Ogleshield, Crispy Onions, Pickles & Fries 18.75

14-hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy 19.50

Edamame, Black Rice & Pickled Mooli Salad, Sesame Miso Dressing, Peanuts & Chilli (*pb*) 15.75
+ Crispy Beef 4.00 | *+ Halloumi Croutons* (*v*) 3.75

Battered Hake & Chips, Peas, Tartare Sauce 19.50

Free-range Buttermilk Chicken Burger, Blue Cheese, Buffalo Sauce & Fries 18.75

Sri Lankan Sweet Potato, Spinach & Chickpea Curry, Coconut Sambal, Basmati Rice & Chapati (*pb*) 17.00

Enjoy 28 Day Dry-aged Aubrey Allen Steak, served with Chips & Watercress
8oz Rump Cap 26.75 | **12oz Bone-In Sirloin** 34.00 | *+ Béarnaise (v) or Peppercorn* 3.00

SIDES

Chips or Fries (*pb*) 5.50 | **Beetroot & Goat's Cheese Salad** (*v*) 5.50 | **Mac & Cheese** (*v*) 5.50 | **Seasonal Greens,** Garlic Butter (*v*) 5.25

Buttered Mash (*v*) 5.25 | **Onion Rings** (*pb*) 5.25 | **Green Salad,** Toasted Seeds, Chardonnay Vinaigrette (*pb*) 5.25

(*v*) **Vegetarian** | (*pb*) **Plant-based** | **Made Without Gluten Menu Available** | **Please note — some items may be cooked in multi-purpose fryers.**

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MADE WITHOUT GLUTEN

As the weather cools and the nights draw in, we embrace the flavours of the season: earthy mushrooms, rich game, warming spices and dishes made for comfort. Whether you've come in from a long walk or simply escaped the everyday, there's always a warm welcome, a good pint and a cosy table waiting for you.

NIBBLES

Spiced Gordal Olives *(pb)* 4.95

BBQ Chicken Wings, Sesame Seeds & Spring Onion 7.75

Houmous, Harissa Oil, Crispy Chickpeas & Pomegranate, Gluten-free Toast *(pb)* 7.25

Padron Peppers, Sea Salt *(pb)* 7.25

Baked Goat's Cheese, Honey & Rosemary, Gluten-free Toast *(v)* 8.50

STARTERS

Today's Soup, Gluten-free Toast – See Blackboard *(pb)* 8.50

Roasted Beetroot & Whipped Crematta, Salsa Verde, Toasted Pumpkin Seeds *(pb)* 8.75

Garlic & Paprika King Prawns, Roasted Tomatoes, Gluten-free Toast 11.75

Roasted Cherry Tomatoes & Whipped Ricotta, Basil Pesto, Gluten-free Toast *(v)* 9.25

MAINS

Daily Market Fish - See Blackboard

Blythburgh 8oz Pork Cutlet, Mash, Savoy Cabbage & Apple Jus 21.00

Edamame, Black Rice & Pickled Mooli Salad, Sesame Miso Dressing, Peanuts & Chilli *(pb)* 15.75
+ Grilled Halloumi (v) 3.75

Jimmy Butler's Gammon Ribeye, Poached Egg & New Potatoes, Pineapple Ketchup 17.00

Enjoy 28 Day Dry-aged Aubrey Allen Steak, served with New Potatoes & Watercress
8oz Rump Cap 26.75 | **12oz Bone-In Sirloin** 34.00
+ Béarnaise (v) or Peppercorn 3.00

SIDES

Beetroot & Goat's Cheese Salad *(v)* 5.50 | **Seasonal Greens,** Garlic Butter *(v)* 5.25 | **Buttered New Potatoes** *(v)* 5.25

Green Salad, Toasted Seeds, Chardonnay Vinaigrette *(pb)* 5.25 | **Buttered Mash** *(v)* 5.25

PUDS & CHEESE

Crème Brûlée *(v)* 8.25

Pavlova, Cherries & White Chocolate *(v)* 8.50

Affogato - Vanilla Ice Cream & Union Espresso *(pb)* 5.95

Jude's Ice Cream & Sorbet *(v)* 7.50
Choose Three: Madagascan Vanilla, Strawberry, or Chocolate Ice Cream, Raspberry or Lemon Sorbet

British Cheese – Served ripe & ready with Chutney, Apple & Gluten-free Toast.

Per Smidgen of Cheese 3.75
Choose from: Baron Bigod (v), Tor Goat's (v), Yarlington (v), Isle of Mull Cheddar, Cornish Blue (v)

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PUDS & CHEESE

Finish on a sweet note... or a cheesy one. Can we tempt you?

PUDDINGS

Crème Brûlée *(v)*	8.25
Chocolate Brownie, Dark Chocolate Sauce & Vanilla Ice Cream *(v)*	9.25
Pavlova, Cherries & White Chocolate *(v)*	8.50
Apple Tarte Tatin, Rum-soaked Raisins & Vanilla Ice Cream *(pb)*	9.00
Sticky Toffee Pudding & Caramel Cookie Dough Brownie Ice Cream *(v)*	9.25
Mini Chocolate Brownie & your choice of Tea or Coffee *(v)*	6.95
Affogato - Vanilla Ice Cream & Union Espresso *(pb)*	5.95
Jude's Ice Cream & Sorbet *(v)* *Choose Three*: *Madagascan Vanilla, Strawberry, Chocolate or Caramel Cookie Dough Brownie Ice Cream, Raspberry or Lemon Sorbet*	7.50

DESSERT WINE

Sauternes Les Garonnelles 125ml	11.70
Pedro Ximénez, Bella Luna 75ml	7.50
Muscat de Saint-Jean-de-Minervois 125ml	7.60

PORTS

Quinta do Crasto Vintage Port 75ml	10.70
Graham's Late Bottled Vintage Port 75ml	5.60

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BRITISH CHEESE

Served ripe & ready with Chutney, Apple & Peter's Yard Crackers.

Per Smidgen of Cheese 3.75

Baron Bigod, Suffolk (*v*)
A silky, oozing Brie-style cheese with citrus notes beneath a mushroomy rind. Handmade in small batches, it's a rare British example of true cow-to-cheese production — crafted entirely on the same farm.

Tor Goat's, Somerset (*v*)
Provides the classic goat's cheese tang with lemony brightness and a subtle peppery hint from its ash-dusted rind.

Cornish Blue, Cornwall (*v*)
An award-winning British blue cheese, buttery with gentle blue notes.

Yarlington, Gloucestershire (*v*)
This soft and savoury washed-rind cheese is gently aged with Yarlington Mill cider. Its reddish rind brings deep, bold notes, giving way to a velvety, rich centre.

Isle of Mull Cheddar, Scotland
Matured for up to 16 months, this classic Scottish Farmhouse Cheddar is rich and full-flavoured, made at Sgriob-Ruadh Farm where 100% sustainable energy powers the entire cheese-making process.

UNION HAND-ROASTED

UNION
HAND-ROASTED COFFEE

Double Espresso	3.50
Flat White	4.00
Cappuccino, Latte	4.15
Americano, Cortado	3.75
Liqueur Coffee	8.00
Hot Chocolate	4.00
Luxury Hot Chocolate	4.50

TEA

Taylors Yorkshire Tea	3.50
Fresh Mint Tea	3.00
Twinings Tea	3.50

Earl Grey, Green Tea, Peppermint, Camomile, Lemon & Ginger

Little Peaches

Welcome, little Peaches! Can't find what you love? We're happy to serve half portions from our main menu. Pick your favourite soft drink and enjoy Rubies in the Rubble ketchup, knowing it's free from any nasties!

Starters

Garlic Bread *(v)* 4.95

Houmous & Crunchy Vegetables *(pb)* 5.50

Halloumi Fries & Rubies in the Rubble Ketchup *(v)* 6.50

Mains

Our chips are served unsalted, and all dishes are served with vegetables

Sausages & Creamy Mash, Gravy 8.50

Fish & Chips, Peas or Beans 9.00

Mac & Cheese, Crunchy Vegetables *(v)* 8.00

Aubrey's Cheeseburger, Cheddar Cheese, Fries & Crunchy Vegetables 8.75

Free-range Grilled Chicken, Fries & Peas 8.75

Puddings

Sticky Toffee Pudding & Caramel Cookie Dough Brownie Ice Cream *(v)* 5.00

Chocolate Brownie & Vanilla Ice Cream *(v)* 5.00

Jude's Ice Cream or Sorbet Scoop *(v)* 3.75
Madagascan Vanilla, Strawberry, Caramel Cookie Dough Brownie or Chocolate Ice Cream, Raspberry or Lemon Sorbet

Soft Drinks

Orange or Apple Juice 2.50

Cawston Juice Waters 2.00
Apple & Pear or Apple & Summer Berries

Frobishers Juice
Bumbleberry, Pineapple or Cherry 3.25
Apple & Mango or Orange & Passionfruit 3.50

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SUNDAY BEST AT THE HIGH FIELD

We take our Sunday roasts seriously. Every week, you'll find at least three delicious options, served with all the glorious trimmings you'd expect. It's one of Britain's greatest food traditions, and for good reason. Long may it reign.

STARTERS

Garlic & Paprika King Prawns, Roasted Tomatoes, Toasted Sourdough 11.75

Today's Soup, Ciabatta – See Blackboard (*pb*) 8.50

Braised Beef Cheek & Mustard Croquettes, Truffle Mayonnaise 9.75

Roasted Cherry Tomatoes & Whipped Ricotta, Basil Pesto, Toasted Sourdough (*v*) 9.25

MAINS

14-hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy 19.50

Sri Lankan Sweet Potato, Spinach & Chickpea Curry, Coconut Sambal, Basmati Rice & Chapati (*pb*) 17.00

Daily Market Fish - See Blackboard

Aubrey Allen's 8oz Rump Cap, Chips & Watercress 26.75
+ Béarnaise (v) or Peppercorn 3.00

Edamame, Black Rice & Pickled Mooli Salad, Sesame Miso Dressing, Peanuts & Chilli (*pb*) 15.75
+ Crispy Beef 4.00 *or Halloumi Croutons* 3.75 (*v*)

SIDES

Chips or Fries (*pb*) 5.50

Mac & Cheese (*v*) 5.50

Seasonal Greens, Garlic Butter (*v*) 5.25

Onion Rings (*pb*) 5.25

PUDDINGS

Bramley Apple Crumble & Custard (*v*) 8.50

Chocolate Brownie, Dark Chocolate Sauce & Vanilla Ice Cream (*v*) 9.25

Sticky Toffee Pudding & Caramel Cookie Dough Brownie Ice Cream (*v*) 9.25

Apple Tarte Tatin, Rum-soaked Raisins & Vanilla Ice Cream (*pb*) 9.00

Pavlova, Cherries & White Chocolate (*v*) 8.50

Mini Chocolate Brownie & your choice of Tea or Coffee (*v*) 6.95

Jude's Ice Cream & Sorbet (*v*) 7.50
Choose Three: Madagascan Vanilla, Strawberry, Chocolate or Caramel Cookie Dough Brownie Ice Cream, Raspberry or Lemon Sorbet

NIBBLES

Spiced Gordal Olives (*pb*) 4.95

Warm Sourdough & Whipped Marmite Butter (*v*) 5.50

Halloumi Fries, Honey & Chilli Dip (*v*) 8.25

BBQ Chicken Wings, Sesame Seeds & Spring Onion 7.75

Tempura Courgette Fries, Basil Aioli (*v*) 7.50

Houmous, Harissa Oil, Crispy Chickpeas & Pomegranate, Flatbread (*pb*) 7.25

Baked Goat's Cheese, Honey & Rosemary, Croûtes (*v*) 8.50

ROASTS

All served with Roast Potatoes, Seasonal Vegetables, Roasted Roots, Yorkshire Pudding & Jugs of Gravy.

Aubrey Allen's Dry-aged Topside of Beef 24.00

Jimmy Butler's Free-range Pork & Crackling 22.75

Free-range Chicken Supreme 23.25

Vegetarian Wellington - Artichoke Heart, Spinach, Emmental & Pine Nuts (*v*) 19.50

MAKE THE MOST OF YOUR ROAST

To Share – Cauliflower Cheese (v) 7.75

Free-range Pork & Sage Stuffing 5.75

Sage & Onion Stuffing (*v*) 4.95

BRITISH CHEESE

Served ripe & ready with Chutney, Apple & Peter's Yard Crackers.

Per Smidgen of Cheese 3.75

Choose from:

Baron Bigod (*v*)

Tor Goat's (*v*)

Yarlington (*v*)

Isle of Mull Cheddar

Cornish Blue (*v*)

(*v*) **Vegetarian** | (*pb*) **Plant-based** | **Made Without Gluten Menu Available** | **Please note — some items may be cooked in multi-purpose fryers.**

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SUNDAY BEST
MADE WITHOUT GLUTEN

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NIBBLES

Spiced Gordal Olives *(pb)* 4.95

BBQ Chicken Wings, Sesame Seeds & Spring Onion 7.75

Houmous, Harissa Oil, Crispy Chickpeas & Pomegranate, Gluten-free Toast *(pb)* 7.25

Baked Goat's Cheese, Honey & Rosemary, Gluten-free Toast *(v)* 8.50

STARTERS

Garlic & Paprika King Prawns, Roasted Tomatoes, Gluten-free Toast 11.75

Today's Soup, Gluten-free Toast – See Blackboard *(pb)* 8.50

Roasted Cherry Tomatoes & Whipped Ricotta, Basil Pesto, Gluten-free Toast *(v)* 9.25

ROASTS

Served with Roast Potatoes, Seasonal Vegetables, Roasted Roots & Jugs of Gravy.

Aubrey Allen's Dry-aged Topside of Beef 24.00

Jimmy Butler's Free-range Pork & Crackling 22.75

Free-range Chicken Supreme 23.25

MAINS

Daily Market Fish - See Blackboard

Edamame, Black Rice & Pickled Mooli Salad, Sesame Miso Dressing, Peanuts & Chilli *(pb)* 15.75
+ Grilled Halloumi (v) 3.75

Aubrey Allen's 8oz Rump Cap, New Potatoes & Watercress 26.75
+ Béarnaise (v) or Peppercorn Sauce 3.00

SIDES

Buttered New Potatoes *(v)* 5.25

Seasonal Greens, Garlic Butter *(v)* 5.25

PUDS & CHEESE

Bramley Apple Crumble & Custard *(v)* 8.50

Pavlova, Cherries & White Chocolate *(v)* 8.50

Jude's Ice Cream & Sorbet *(v)* 7.50
Choose Three: Madagascan Vanilla, Strawberry, Chocolate Ice Cream, Raspberry or Lemon Sorbet

British Cheese – Served ripe & ready with Chutney, Apple & Gluten-free Toast
Per Smidgen of Cheese 3.75
Choose from: Baron Bigod (v), Tor Goat's (v), Yarlington (v), Isle of Mull Cheddar, Cornish Blue (v)

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