

Coffees

Café Latte	£2.80
Cinnamon Latte	£3.80
Gingerbread Latte	£3.80
Choc Chip Cookie Latte	£3.80
Regular Filter Coffee	£2.20
Large Filter Coffee	£2.45
Espresso	£2.25
Double Espresso	£2.95
Regular Cappuccino	£2.65
Large Cappuccino	£2.95
Americano	£2.80
Mocha	£2.95

Twining's Teas

English Breakfast Tea	£2.20
Earl Grey	£2.20
Green Tea	£2.20
Darjeeling	£2.20
Assam	£2.20
Peppermint	£2.20
Camomile	£2.20
Decaf Tea	£2.20

Hot Chocolate

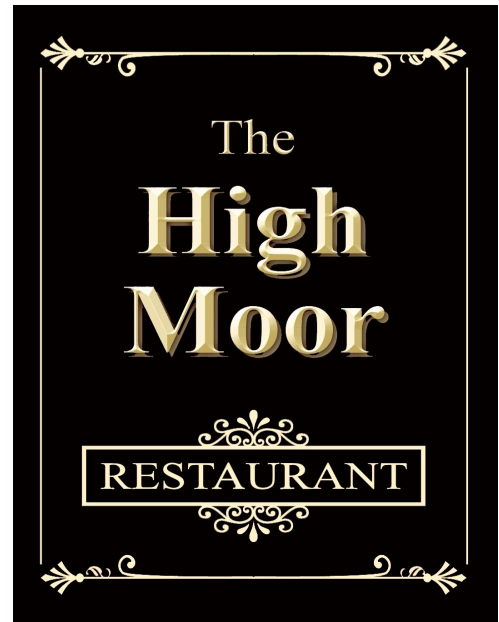
Salted Caramel Hot Choc	£3.80
Choc Chip Cookie Hot Choc	£3.80
Regular Hot Choc	£2.80

Liqueur Coffees

with Whipped Cream

Baileys Coffee	£4.50
Calypso (Tia Maria)	£4.50
Bajan (Rum)	£4.50
Irish (Jamesons)	£4.50
Cointreau Coffee	£4.50
French (Remy Martin)	£5.30
Italian (Amaretto)	£4.50

Sunday Menu



Tuesday ~ Friday

2 course £18.00

3 courses £22.00

Saturday ~ Sunday

2 course £20.00

3 course £25.00

High Moor Lane, Wrightington,
Wigan, WN6 9QA ~ 01257 252364

thehighmoor@btconnect.com

www.highmoorrestaurantwigan.co.uk

Starters

Pheasant & Black Pudding Sausage Roll

Spicy peppercorn sauce

Mulled Wine Poached Pear and Blacksticks Blue Cheese Salad (V)

With walnuts, red onion, cherry tomatoes,
garlic croutons and basil oil

Terrine of Local Game

Crisp breads and H.M. chutney

Chef's homemade Soup of the Day

Soup varies. Ask for details.

Panko Fried Brie (V)

With Cranberry chutney

Smoked Salmon & Prawn Timbale

Fruit & nut brown sliced bloomer, Marie

Rose sauce

H.M. Seasonal Melon Platter (V)

fruit sorbet

Desserts

Lemon Meringue Pie

Individually made on a sweet pastry base
topped with Italian meringue and glazed.

Black Forest Cheesecake

Whipped Cream

H.M. Ice Cream Sundae

Meringue, vanilla ice cream, Chantilly cream,
crumble, mixed berries and marshmallows

Steamed Sponge Pudding of the Day

Hot custard

Raspberry & Almond frangipane tart

Vanilla ice cream

Chocolate fudge brownie

Served warm with dark chocolate sauce and
chocolate ice cream.

Main Courses

Roast Rump of English Beef

Yorkshire pudding

Pot Roasted Lamb Shoulder

Yorkshire pudding

Three Bird Roast wrapped in Bacon

Pheasant, partridge & woodpigeon in a rich
game gravy

Brisket of Beef

Slow cooked for 6 hours with a creamy
mushroom & brandy sauce.

Cheese, Potato & Onion Pie (V)

Individually baked in shortcrust pastry
served with a rustic tomato sauce

Braised Neck Fillet of Lamb

(£1.50 supplement)

Served with a rich lamb sauce

Roast Loin of Pork

Served with apple sauce, roast gravy
and crackin' crackling

Char-Grilled 6oz Sirloin steak

H.M. salad and skinny fries

Char-Grilled Chicken Breast

Spicy peppercorn sauce

Game Pie

Mixed game individually baked in shortcrust
pastry with game gravy

*Served with Vegetables and Roast
Potatoes except for *complete dishes*

**For allergy advice ask the staff about our
ingredients before you order food and drink.*

**All dishes may contain nuts or traces of nuts.*

**Game dishes may contain shot.*