

## 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



2 courses

£20.00

3 courses

£25.00

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

### **Homemade Chef's Soups of the Day**

*Please ask for today's choices*

### **Smooth Chicken Liver Pate**

*Crisp breads & H.M chutney*

### **Melon and Pineapple (V)**

*Fruit sorbet*

### **Black Pudding Tempura**

*Piccalilli dressing*

### **Seafood Fishcakes**

*Crab, salmon, smoked salmon, cod,  
homemade tartare sauce*

### **Panko King Prawns**

*Sweet chilli sauce*

### **Pomegranate and Blackstick's Blue Cheese Salad (V)**

*Walnuts, garlic croutons, walnut oil dressing*

## Desserts

### **Egg Custard Tart**

*Vanilla ice cream*

### **Strawberry and Rhubarb Cheesecake**

*Strawberry coulis*

### **Tiramisu**

*Coffee ice cream*

### **Steamed Sponge Pudding**

*Hot custard*

### **English Strawberries and Clotted Cream**

## Main Courses

### **Roast Rump of English Beef**

*Yorkshire pudding*

### **Braised Neck Fillet of High Moor Lamb**

*(£1.50 supplement)*

*Rich lamb sauce*

### **Roast Loin of Pork**

*Crackin' crackling, roast gravy & apple sauce*

### **Breast of Goosnargh Chicken**

*Sage and onion stuffing, chipolata sausages,  
roast gravy*

### **Cod, Chips and Mushy Peas**

*Tempura batter  
(complete dish)*

### **Brisket of Beef**

*Peppercorn sauce*

### **Pheasant En Croute**

*Filled with Lancashire black pudding, wrapped in  
puffed pastry, madeira sauce*

### **Pot Roasted Shoulder of Lamb**

*Slices of Lamb, gravy, Yorkshire Pudding,*

### **Baked Seabass Fillet**

*Lobster sauce, Swiss cheese*

### **6oz Sirloin Steak**

*Cooked MEDIUM, mushroom and brandy sauce*

### **Chickpea, Sweet Potato and Coconut Curry (V) Vegan**

*(Complete dish)*

*Quinoa brown rice*

*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.*