

Coffees

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|-----------------|-------|
| Latte | £2.80 |
| Filter Coffee | £2.40 |
| Espresso | £2.50 |
| Double Espresso | £2.95 |
| Cappuccino | £2.80 |
| Americano | £2.80 |
| Mocha | £3.20 |

Add a shot of syrup for 40p
Caramel, Vanilla, Hazelnut, Gingerbread,
Choc Chip Cookie, Cinnamon .



Tea from the
Manor



Loose Leaf Teas

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|-----------------------------|-------|
| English Breakfast Tea | £3.50 |
| Earl Grey | £3.50 |
| Chun Mee (Green Tea) | £3.50 |
| Passionfruit, Mango & Guava | £3.50 |
| Green Mint | £3.50 |
| Red Berries & Rose Petals | £3.50 |

Silk Tea Bag

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|-------------------|-------|
| English Breakfast | £2.50 |
| Peppermint | £2.50 |
| Camomile | £2.50 |
| Decaf | £2.50 |

High Moor Lane, Wrightington,
Wigan, WN6 9QA ~ 01257 252364
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www.highmoorrestaurantwigan.co.uk

Sunday Menu



2 courses

£20.00

3 courses

£25.00

Starters

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

Crispy Black Pudding Potato Cake
Mustard cream sauce, crispy bacon

Grilled Goat's Cheese Crostini (V)
Red pepper and tomato salsa, basil pesto,
pickled red onion

Sautéed Chicken Livers
Smoked pancetta and shallots, toasted
croute, Madeira wine sauce

Salt and Pepper Tiger Prawns
Lemon and saffron aioli, carrot and cori-
ander slaw

Crispy Brie Fritter (V)
Spiced tomato chutney, aged balsamic,
rocket and pine nut salad

Desserts

Chocolate Brownie
Salted caramel ice cream

White Chocolate and Raspberry Cheesecake
Vanilla ice cream

Tiramisu
Coconut ice cream

Sticky Toffee Pudding
Butterscotch sauce, honeycomb ice cream

Vanilla Pannacotta
Winter berries

Main Courses

Roast Aberdeen Angus Sirloin of Beef
(This cut has a layer of fat and the meat is
extremely tender and flavoursome)
Yorkshire pudding, roast gravy, roast pota-
toes, vegetables

Slow Braised Minted Lamb Shoulder
Yorkshire pudding, mint gravy, roast pota-
toes, vegetables

Individual Baked Steak and Real Ale Pie
Hand-cut chips, beer gravy, mushy peas

Pan Roasted Seabass Fillet
Thai spiced fishcake, chilli dressing, sesame
greens

Roast Chicken Breast
Roast gravy, Yorkshire pudding

Char-grilled Pheasant Breasts
Creamed mustard cabbage, dauphi-
noise potatoes, peppercorn sauce

Roasted Cod Loin £2 supplement
Creamed leeks, dill potatoes, tender stem
broccoli, lemon and brown shrimp butter

**Sweet Potato, Red Lentil, Chickpea and
Spinach Coconut Curry (V) VE**
Steamed rice, onion bhaji

**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.