

The High Field

SPOTLIGHT REVIEW

Address: **22 Highfield Road, Birmingham B15 3DP**

Date of visit: **23 April 2025**

Time: **13:00**

Overall rating: **\$\$\$\$\$**

TO START

- Spiced Gordal olives
- Garlic and paprika king prawns with roasted tomato on sourdough

FOR MAIN

- Gemma Ogston's rainbow lasagne
- Pan-fried hake with new potatoes

TO FINISH

- Raspberry sorbet
- Banana brûlée old fashioned cocktail

The new Spring menu at The Highfield in Edgbaston is a bright, seasonal celebration of fresh produce, creative cooking, and relaxed dining. During our recent visit, we sampled a range of dishes that reflected both careful technique and a clear passion for flavour, all served in the stylish yet comfortable setting the Highfield is known for.

We began with a duo of starters that set the tone for what was to come. The spiced Gordal olives were a wonderful opener—plump, meaty, and expertly marinated. Alongside these, we tried the garlic and paprika king prawns with roasted tomato on sourdough. The prawns were succulent, generously portioned, and infused with a deep smokiness from the paprika. The tomatoes had been slow-roasted to draw out their sweetness. The garlic didn't overwhelm but enhanced each bite, and they were so moreish we found ourselves mopping up the oil with bread.



For mains, we sampled both a plant-based option and a fish dish. Gemma Ogston's rainbow lasagne was a vibrant, nourishing surprise. Layers of succulent vegetables tucked between sheets of pasta and a velvety dairy-free béchamel and fresh pesto, all brought together with a tangy tomato ragu. The dish felt wholesome without being heavy, and it was bursting with both colour and flavour. It's a dish that proves plant-based can be indulgent and satisfying.

On the pescatarian side, the pan-fried hake with new potatoes was a masterclass. The hake was cooked to perfection: crisp-skinned, flaky, and moist, served over buttery new potatoes and seasonal greens with a delicate lemon dressing. It was a dish that let the ingredients speak for themselves - fresh, balanced, and utterly Spring-like.

Dessert brought a refreshing close to the meal. The raspberry sorbet was intensely fruity, tart enough to cleanse the palate but with a natural sweetness that lingered pleasantly. It paired surprisingly well with the banana brûlée old fashioned cocktail, a clever, boozy nod to a dessert in a glass. The banana flavour was subtle but present, rounded out by the deep caramel notes of the bourbon and a whisper of burnt sugar from the brûlée twist. It was a fun and thoughtful take on a classic.

To finish, we lingered over excellent coffee, served strong and smooth, which rounded off a very enjoyable meal.

Overall, The Highfield's new Spring menu is a confident and well-executed offering that caters to a range of tastes without compromising on quality or creativity. Whether you're after a casual bite or a more leisurely meal, it's well worth a visit this season. Have you dined from this menu yet or are you planning to soon?

