

DINNER MENU

Please inform your server if you have any special dietary requirements, intolerances or allergies and we will be more than happy to assist you or offer you an alternative choice. All dry and dairy ingredients, meats, fish and vegetables used are freshly prepared on the premises, free range, of the highest quality and are from a sustainable source.

STARTERS

SPICED RED LENTIL AND CHICKPEA SOUP (V)

served with raita and garlic and black onion seed crostini - £5.50

SCOTTISH ROPE GROWN MUSSELS IN A RICH THAI CURRY SAUCE (V)

served with chunky house garlic bloomer - £8/£15

GALANTINE OF AYLESBURY DUCK STUFFED WITH BLACK CHERRIES, WILD MUSHROOMS AND PISTACHIO NUTS

served with homemade Cumberland sauce and Melba toasts - £7.50

FORESTERS' TRIO OF FISH COMPRISING OF ROLL MOP MACKEREL, HOUSE SMOKED SALMON AND CARPACCIO OF SEA BREAM

served with mixed leaves and smoked tomato Virgin Mary shot - £8.50

MAINS

SAUSAGE AND MASH OF THE WEEK

- £14.00 Please ask server

PIE OF THE WEEK

- £16.50 Please ask server

LINE CAUGHT, ALE BATTERED ATLANTIC COD WITH SCRAPS

served with thick cut king Edward chips, garden pea and fresh mint puree, tartar sauce and dressed lemon - £14.50

8OZ, 28 DAY AGED CALEDONIAN RIB EYE STEAK

served with pomme frites; confit Portobello mushroom caramelised onion and roasted cherry vine tomatoes, topped with a rocket salad and jus - £24.00

6OZ, 28 DAY AGED CALEDONIAN RIB EYE BURGER

with Montgomery cheddar cheese served in a double seeded cream brioche bun - £14.50
- add smoked streaky bacon 75p
- add salad 75p

CONFIT BELLY OF GLOUCESTER OLD SPOT PORK

served with prosciutto wrapped green beans, hasselback potatoes and a white onion and thyme sauce - £17.00

WHITE CROSS GOATS CHEESE, LOVAGE AND WALNUT PITHIVIER (V)

served with roasted capsicum coulis - £7.00

WARM SALAD OF CHICKEN, AVOCADO AND PUMPKIN SEED WITH BABY GEM LEAF

served with Devon blue cheese dressing and lemon croutons - £7.00

WHOLE BAKED 120G CEMBERT CHEESE STUDED WITH ROSEMARY (V)

served with house baked garlic bread and red onion marmalade - £ 8.50

SAFFRON, WILD MUSHROOM AND MASCARPONE RISOTTO (V)

with a wild rocket pesto - £15.50

BRAISED BONELESS OXTAIL

with roasted new potatoes on puy lentils and a rich port and shallot jus - £17.00

CHICKEN AND BLACK TRUFFLE BOUDIN

with rosti potato and niscoise jus - £15.00

LINGUINI PASTA (V)

with leeks, courgette, toasted pine nuts and dolcelatte cream - £14.50

PAN SEARED BREAST OF PHEASANT, COCOTTE POTATOES

with a mixed bean cassoulet and a rich orange jus - £16.00

BEFORE YOUR MEAL

WHITE PEACH OR PASSION FRUIT BELLINI

- £ 7.50

KIR ROYALE

- £ 7.50

EXTRAS

BLOOMER BREAD

with English butter - £ 3.50

CLASSIC 'FORESTERS' TOASTED BLOOMER BREAD

with tomato aioli - £ 4.00

MIXED MARINATED OLIVES

with sweet peppers, silver skin onions, chilli and cumin - £ 4.00

GARLIC BREAD

- £ 4.00

HOME MADE NACHOS

served with sour cream, avocado and a spiced cheese sauce - £6.00
add chilli salsa - £1.50

HOMEMADE HUMMUS

served with toasted pitta - £4.00

SIDES

MASHED MARIS PIPER POTATO

- £ 3.50

MIXED LEAF SALAD WITH HOUSE DRESSING

- £ 3.00

SKINNY FRITES

- £ 3.80

SEASONAL BUTTERED VEGETABLES

- £ 4.00 Please ask server

CLASSIC 'FORESTERS' HOUSE KING EDWARD THICK CUT POTATOES

-£ 4.00

BUTTERED GARDEN PEAS

- £ 3.00

A discretionary 10% service charge has been added to your bill. We hope that this is acceptable but it can be removed if necessary.