

# 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

### SOUP OF THE DAY

Served with bread and butter  
£ 6.50 (V) please ask server

### FREE RANGE BABY BACK RIBS IN SPICED BBQ SAUCE

£ 7/ £14

### FREE RANGE NORFOLK CHICKEN LIVER PARFAIT

served with toasted farmhouse bread and a cranberry and lavender chutney - £8.00

### STEAMED SUFFOLK MUSSELS

with shallots, garlic, white wine and a Devonshire cream reduction - £ 8 / £15  
with added skinny frites + £3.80

## MAINS

### SAUSAGE AND MASH OF THE DAY

- £14.50 Please ask server

### 'FORESTERS' CREAMY SMOKED FISH PIE

with a crispy filo pastry top  
Arbroath smokies, Smoked haddock, smoked salmon and Atlantic prawn  
- £18.00

### LINE CAUGHT, ALE BATTERED ATLANTIC COD

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

### 8OZ, 28 DAY AGED CALEDONIAN RIB EYE STEAK

served with pomme frites; confit portabella mushroom, caramelised onion, roasted cherry vine tomatoes, vegetables crisps and jus - £24.00 - add peppercorn sauce £2.00

### 6OZ, 28 DAY AGED CALEDONIAN RIB EYE BURGER IN A DOUBLE SEEDED CREAM BRIOCHE BUN

served with Montgomery cheddar cheese and thick cut king Edward chips - £14.50  
- add smoked bacon 75p  
- add salad 75p

We encourage you please to question your server with any wine or guest ale, bottled and draught craft beer, lagers or spirit recommendation or lists.

We also offer discounted early bird menu with 50% discount from 6pm to 7pm Monday to Saturday and a set menu prices please ask your server for further details

Along our after 9pm club! Please ask your server for more details

### WHOLE BAKED 120G CAMEMBERT (V)

served with garlic toasts and a red onion marmalade. - £ 8.50

### FILO WRAPPED ATLANTIC PRAWNS

Served with a tomato aioli and sweet gin pickled cucumber - £9

### PAN SEARED ASPARAGUS (V)

with rocket, Parmesan and balsamic salad  
Served with poached hens egg - £ 8

### PAPRIKA SPICED WHITEBAIT

Served with a tomato aioli - £ 7

### CONFIT BELLY OF GLOUCESTER OLD SPOT PORK

served with sautéed green beans, sage and caramelised mash and a red wine and port reduction - £17.00

### ROASTED FILLET OF SCOTTISH SALMON

Served with smashed carrot and swede, buttered spinach and jus - £18.00

### WHOLE ROASTED BUTTERNUT SQUASH IN GARLIC AND LEMON OIL (V)

Served with shallow fried pumpkin seeds, balsamic roasted red onion, mixed leaf salad and Parmesan tuille - £15.00

### GARDEN PEA, THYME, PARMESAN, TICKLEMORE GOAT'S CHEESE RISOTTO (V)

Served with black truffle cream and poached hens egg - £16.00

## WHILE YOUR CHOOSING

### BLOOMER BREAD

with English butter - £ 3.50

### TOASTED BLOOMER BREAD

with tomato aioli - £ 4.00

### GARLIC BREAD

- £ 4.00

### MIXED MARINATED OLIVES

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

## BEFORE YOUR MEAL

### WHITE PEACH OR PASSION FRUIT BELLINI

- £ 7.50

### KIR ROYALE

- £ 7.50

## SIDES

### MASHED MARIS PIPER POTATO

- £ 3.50

### MIXED LEAF SALAD WITH HOUSE DRESSING

- £ 3.00

### SKINNY FRITES

- £ 3.80

### CLASSIC 'FORESTERS' HOUSE KING EDWARD THICK CUT POTATOES

-£ 4.00

### SEASONAL BUTTERED VEGETABLES

£ 4 Please ask server

### 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.

# CHEESE BOARD

## WIGMORE

### RISELEY, ENGLAND

A cheese made from unpasteurised sheep's milk using vegetable rennet. It has natural wrinkled grey/white moulds scattered between bloomy moulds on the crust. The sappy fruity rich flavour is quite sharp and crumbly when young, but with maturing the edges begin to melt making it a velvety rich mellow tasting cheese. Regular award winner.



## SHORROCK'S LANCASHIRE BOMB

### GOOSNARGH, LANCASHIRE ENGLAND

Shorrock's Lancashire Bomb may have a comical Tom & Jerry explosive device appearance about it, but this is a seriously good cheese, in fact the best Lancashire we have tasted! The cheese is matured for two years and will last a further two years if un-opened.



## HEREFORD HOP

### GLOUCESTERSHIRE, ENGLAND

Charles Martell coats this cheese in toasted hops which only imparts flavour but also helps to keep the cheese moist, rich & creamy with a lemon hint.



## DRIFTWOOD

### SOMERSET, ENGLAND

A fresh tasting, lemony, goats' milk cheese, with a smooth, rich texture, from Bagborough Farm.



## TICKLEMORE

### TOTNES, ENGLAND

Ticklemore is a gentle, very pale, goat's milk cheese with a white bloomy rind. The natural grey/white blooms on the crust form during the maturing process. The flaky pate has tiny eyelet holes scattered throughout and the taste is fresh, light and gentle.



## DEVON BLUE

### DEVON, ENGLAND

A rich and creamy unpasteurised cows milk cheese using vegetarian rennet. The nutty, tangy blue veins gently bleed into the crumbly cheese which is rather moist with a full earthy aroma and buttery lively taste.



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