

FOOD MENU

FOR THE TABLE

Halkidiki Olives (ve) (gf)	5
Bread & Butter (gf opt)	5
Breaded Whitebait	5
Corn Ribs (ve) (gf)	5.5
Padron Peppers (ve) (gf)	5.7

TO SHARE

Teddington Cheese Platter (gf opt)	15
strathdon blue, organic cheddar, rachel & a special rotational cheese with crostini & fig jelly	
Mezze Platter (v) (gf opt)	19
hummus, tzatziki, baba ghanoush, plain naan, stuffed peppers & olives	
Charcuterie Platter (gf opt)	24
Salami Napoli, aged prosciutto, coppa, grana padano, cornichons, olive oil & balsamic & sourdough baguette	

STARTERS

Mozzarella, Sundried Tomato & Olives Croquettes	8.5
Korean Chicken Wings	9
Crispy Baby Squid with a sweet chilli dip	9.5
Burrata with heritage tomatoes, balsamic & green pesto	9.5

SIDES

Koffman's Skin-on Fries/Chunky Chips	4.8
Homemade Coleslaw	4.5
Summer Salad	5
Rocket & Parmesan	5.5
Sauteed Spinach	5.5
Four Cheese Mac & Cheese	6

MAIN COURSE

Battered Haddock (gf opt)	18.5
with Koffman's skin-on fries, minted mushy peas & tartare sauce	
Foresters' Burger (gf opt)	17.5
mustard mayonnaise, ketchup, pickle, rocket & Koffman's skin-on fries	
ADD:	
CHEDDAR 1	
STILTON 1.5	
FRIED EGG 1.5	
BACON 1.5	

Redefine Vegan Burger (ve) (gf opt)	17.5
vegan mayonnaise, ketchup, pickle, rocket & Koffman's skin-on fries	
ADD:	
VEGAN CHEESE 1	

Chef's Guinness Glazed Ribs	19
slow-cooked with a secret blend of spices & homemade coleslaw	

Pan Seared Sea Bream	19.5
with courgette orzo & fennel salad	

Chopped Chicken Salad (gf)	17
with romaine lettuce, avocado, cucumber & cherry tomatoes	

Aubergine Ravioli	17
chilli & garlic butter, spinach, tomato & basil	

Aberdeen Angus 8oz Rump Steak (gf)	21
served with Koffman's skin-on fries	

ADD:
PEPPERCORN SAUCE 3
STILTON BUTTER 1.5
BLACK GARLIC BUTTER 1.5
FRIED EGG 1.5