

THE RESTAURANT MENU SERVED MONDAY TO SATURDAY

Open 18.00 - 21.00hrs Sunday - Thursday
and 18.00 - 21.30hrs Friday & Saturday
Sunday Roast Menu replaces this menu
Sunday Lunch 12 - 15.00hrs & Evening 18.00 - 20.30hrs

Resident Hotel Director Kevin Wood | Chef Mateusz Nowatkowski

With decades of experience operating a number of award-winning hotels and restaurants, Kevin Wood & partners bring you their vision of a Country Hotel & Inn. With a dedicated team, we aim to offer a unique journey of personal service, quality locally sourced foods, and a beverage selection to elevate the bar experience. We will strive to offer the best and the latest, all with professional service and social responsibility. Our team of chefs are headed by double rosette awarded Mateusz who returns to us from Barcelona.

STARTERS

CURRIED SCALLOPS - 12.50

Red lentil dahl, onion bhaji & coconut foam (GF available)

FIVE SPICE CREEDY CARVER DUCK SALAD – 8.50

Toasted sesame, soy & plum dressing, micro coriander & orange (GF available)

BEETROOT CARPACCIO - 8.50

Candied & golden beetroot, beetroot gel, goats cheese parfait (GF)

ROASTED FIG TART – 8.50

Locally cured Saldridge Farm ham & Dorset blue Vinney cheese, blackberries, New Forest honey

LOCALLY SOURCED HANDMADE GAME TERRINE - 8.90

Roasted plum chutney & toasted brioche, green leaves

SEA SALT & BLACK PEPPER SQUID – 9.00

Rouille, homemade puffed squid cracker (GF)

BEETROOT & BROCK GIN MARINATED SALMON TARTARE - 9.50

Scottish smoked salmon, crème fraiche & grissini (GF available)

CHEF'S SOUP OF THE DAY - 6

served with chunk of crusty granary or white bread

DOUBLE CHOICE DISHES

Can be ordered as starter or main course sizes

SCOTTISH SALMON FISHCAKE – 9/16

Charred endive, curly kale, lemon herb velouté (GF)

NEW FOREST MUSHROOM RISOTTO – 9/17

Crispy Organic curly kale, Lyburn garlic & nettle cheese shavings, mascarpone (GF)

ROPE SHETLAND GROWN MUSSELS – 11.50/18.50

Shallot, garlic, white wine & cream, lemon, parsley & garlic sour dough, served with English chips as main (GFavailable)

SIDES - 4 EACH

Forest Park English Chips | Jacket Potato | Mixed salad | English Peas | Seasonal Vegetables

If you have any food intolerances, allergies or special diets please ask a member of the team and inform them of your requirements. Whilst we do everything to avoid cross contamination, we cannot guarantee our food is completely free of allergens and may contain trace

GF denotes Gluten free dishes or dishes that can be made by replacing or removing gluten items.
Please inform your server. VG denotes Vegan items



FOREST PARK

COUNTRY HOTEL & INN

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THE GRILL

All our Steaks are sourced in the region and aged for 35/28 days. We serve them with grilled tomato, king oyster mushroom, garden peas and our chunky English chips, and are served with your choice of one sauce:

Cotswolds single malt gravy/ Pink peppercorn/ Chimichurri sauce

10 OZ WEST COUNTRY AGED 35 DAYS RIB EYE STEAK – 28.90

Add wholetail scampi (4 pieces) 7.00 (GF available)

18 OZ AGED 28 DAYS T-BONE STEAK – 34.00

(24 hr pre-order, not available Sunday) (GF available)

8OZ WEST COUNTRY AGED 35 DAYS FILLET STEAK – 32.00

Add wholetail scampi (4 pieces) 7.00 (GF available)

Chef's Mateusz and James have chosen the following dishes to reflect British favourites and bring back memories of the past to Forest Park, all dishes have a 24 HOUR pre-order (not available Sundays)

SLOW ROASTED WEST COUNTRY AGED 35 DAYS CHATEAUBRIAND FOR TWO – 59.90

The ultimate of the steak family served with grilled tomato, king oyster mushroom, crispy onion rings, garden peas and our chunky English chips with duo of sauces (GF available)

ROASTED WHOLE CREEDY CARVER FREE RANGE DUCK FOR TWO – 54.00

Roasted potatoes, garden peas, fig & spiced jus lie (GF)

WHOLE LOBSTER FOR TWO – MARKET PRICE

Sous vide in a lemon butter and served with lemon hollandaise, baby vegetables, parsley new potatoes

MAINS

BRAISED LAMB SHANK – 24.50

Butter mash, olive roasted root veg & mint jus (GF)

GRILLED HALLOUMI – 16.00

Coconut foam, red lentil dahl (GF)

SLOW ROASTED VENISON STRIPLOIN – 28.50

Tatchbury Manor Farm black pudding, potato dumpling, berries, heritage beetroot, baby veg, jus lie (GF available)

SWEET POTATO & CHICKPEA CURRY – 16

Coconut steamed Jasmin rice, toasted cashew nuts & cilantro, vegetable samosa (VG, GF available)

PAN SEARED FILLET OF SCOTTISH SALMON – 24.00

White bean & baby vegetable cassoulet

CREEDY CARVER CORN-FED FREE-RANGE COQ AU VIN FOR TWO – 42.00

Braised chicken in Forest Park Merlot sauce, charred silver skin onion, crispy lardons, New Forest mushrooms, roasties, root vegetables (GF)

DAY BOAT CATCH OF THE DAY – market price

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