

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

### ROASTED FIG TART – 8.50

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

### SPINACH & LENTIL DAHL – 7

Yoghurt, mint & cucumber, poppadum (GF, VG)

### BEETROOT CARPACCIO - 8.50

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

### LOCALLY SOURCED

### HANDMADE GAME TERRINE – 8.90

Roasted plum chutney & toasted brioche, green leaves

### FOREST PARK CRAYFISH COCKTAIL – 8

Marie Rose sauce, iceberg lettuce, fennel & avocado, lemon (GF)

### CHEF'S SOUP OF THE DAY - 6

served with chunk of crusty granary or white bread

### BEETROOT & BROCK GIN MARINATED SALMON TARTARE – 9.50

Scottish smoked salmon crème fraiche & grissini (GF available)

## CHEFS SUNDAY ROAST

### CHEF'S SUNDAY ROAST – 17

### CHEF'S TRADITIONAL NUT ROAST – 16

(2 COURSE 22.00/3 COURSE 26.00)

### KIDS MAIN ROAST – 10.00

Choice of three succulent roasts from the finest quality meats (Ask your server for today's choices)

All served with Roast Potatoes, Roasted Parsnips, Roasted Carrots, Cabbage, Cauliflower Cheese, Yorkshire Puddings and Chefs Gravy (vegetarian or meat)

## MAINS

### 10 OZ WEST COUNTRY AGED 35 DAYS

### RIB EYE STEAK – 28.90

Add whole tail scampi (4 pieces) 7.00 (GF available)

### CHEFS'S PIE OF THE DAY – 16.50

Ask your server

### GRILLED HALLOUMI – 16.00

Coconut foam & red lentil dahl (GF)

### DAY BOAT CATCH OF THE DAY

(market price)

See the Chef's special board

### FOREST PARK FISH & CHIPS – 16.00

Haddock in crispy Forest Park ale batter, English chips, Chef's tartare sauce, mushy peas, lemon (GF available)

### SWEET POTATO & CHICKPEA CURRY – 16.00

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

### FOREST PARK COBB SALAD – 16

Lettuce, chicken, bacon, avocado, egg, cherry tomato, blue cheese crumble, blue cheese dressing (GF)

### SCOTTISH SALMON FISHCAKE – 16

Charred endive & Forest Park lemon herb velouté (GF)

## SIDES - 4 EACH

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

Ask your server for today's puddings menu

*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