

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

FIVE SPICE CREEDY CARVER DUCK SALAD – 8.50

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

BEETROOT & BROCK GIN MARINATED SALMON TARTARE – 9.50

Scottish smoked salmon crème fraiche & grissini (GF available)

SEA SALT & BLACK PEPPER SQUID – 9.00

Rouille, homemade puffed squid cracker (GF)

SPINACH & LENTIL DAHL – 7

Mint & cucumber yoghurt, 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)

CURRIED SCALLOPS – 12.50

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

ROASTED FIG TART – 8.50

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

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 & Forest Park 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 (GF available)

SALADS

FOREST PARK COBB SALAD- 16

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

CAESAR SALAD- 11/ CHICKEN- 14

Lettuce, Caesar dressing, parmesan shavings, anchovies, croutons (GF available)

Chef Mateusz has 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

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)

MAINS

BRAISED LAMB SHANK – 24.50

Buttered mash, olive roasted root vegetables, mint jus (GF)

CROW FARM BANGERS AND MASH – 15.00

Crow Farm sausages, charred shallots, mash, gravy, English peas

**SANDRIDGE FARM HONEY
& MUSTARD ROAST HAM – 12.80**

Free range Clayton's egg, English peas, chips, pork scratchings (GF)

FOREST PARK ROAST OF THE DAY – 17.50

Honey & thyme roasted root vegetables, roasties
Yorkshire pudding, Chef's rich gravy (GF available)

PAN SEARED FILLET OF SCOTTISH SALMON – 24.00

White bean & baby vegetable cassoulet

**CHEF'S WHOLETAIL
BREADCRUMBED SCAMPI – 19.00**

English chips, Chef's tartare sauce, mushy peas, lemon

LUXURY FOREST PARK FISH PIE – 17.50

Local catch of the day in a creamy sauce with sweet corn topped with
Lyburn cheese gratinated mash potato, king prawn, English peas (GF)

GRILLED HALLOUMI – 16.00

Coconut foam & red lentil dahl (GF)

SWEET POTATO & CHICKPEA CURRY – 16.00

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

**PRIME WEST COUNTRY BEEF &
SMOKED OYSTER PIE – 16.50**

Shortcrust pastry, chips, garden peas

HANDMADE SMOKED OXO BEEF BURGER – 15.50

Gherkin, mustard, red onion, tomato, Dorset cheddar,
lightly toasted brioche bun, chips. Add bacon & mushroom **2.00**

**FOREST PARK CHICKEN CASSEROLE
for TWO- 34.00**

Free range chicken, pancetta, potato, garlic, thyme, rosemary, onion,
chilli flakes, served with cheddar cheese scones and garden peas

SLOW ROASTED VENISON STRIPLOIN – 28.50

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

FOREST PARK FISH & CHIPS – 16.00

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

DAY BOAT CATCH OF THE DAY – market price

See the Chef's special board

**VEGAN EASTERN STYLE FALAFEL
& SPINACH BURGER – 14.00**

Vegan mayonnaise, vegetable relish, gherkin, tomato, red onion,
lightly toasted bun, chips (VG)

CHEF'S DAILY SPECIAL – POA

See the Chef's special board

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