

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.

Please take note of our social distancing requirements and use the sanitising stations provided.

Where tables use a landing trolley or serving board, we would ask our guests to retrieve their items from this and place finished items on there for removal.

We strongly advise reserving tables in advance by calling or booking on-line. For garden dining, please order and pay at the cashier station with your table number, your order will be delivered to your table.

STARTERS

SMOKED MACKEREL CROQUETTES (4) - 7.80

Aoli

SMOKED SALMON & PRAWN - 10.90

Avocado, apple & pickled citrus fennel, Marie Rose sauce

RED LENTIL, SPINACH & PANEER DAHL - 7.50

Mint, yoghurt, cucumber & mini poppadum (available Vegan)

BANG BANG CHICKEN - 8.50

Pulled chicken, peanut sauce, chili, watercress

GAME TERRINE - 8.90

Homemade chutney, garden leaves, toasted brioche

CHEF'S SOUP OF THE DAY - 6.50

Served with chunk of crusty granary or white bread

WATERMELON, MINT AND FETA SALAD - 7.50

Chilli, pistachio, lime (available Vegan)

CHEFS SUNDAY ROAST

CHEF'S SUNDAY ROAST - 17.50 | CHEF'S TRADITIONAL NUT ROAST - 16
(2 COURSE 23.00/3 COURSE 27.00) - 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 - 29.90

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

FP 8oz OXO STEAK BEEF BURGER

ON BRIOCHE BUN - 14.90

English chunky chips, crispy onions, pickle, Forest Park homemade relish, coleslaw, seasonal Leaves

With Dorset cheddar & smoked bacon 15.90

With jalapeno & avocado 15.90

CLASSIC GREEK SALAD - 12.90

Feta cheese, olives, tomato, cucumber, oregano, red onion, extra virgin olive oil

CATCH OF THE DAY LUXURY FISH PIE - 16.90

Creamy fish volute, sweet corn, Lyburn cheese gratin, garnished with grilled tiger prawn

GRILLED HALLOUMI - 16.50

Coconut foam & red lentil dahl (GF)

FOREST PARK FISH & CHIPS - 16.50

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

FP SIGNATURE SWEET POTATO &

CHICKPEA CURRY - 16.00

Coconut steamed jasmine rice, toasted cashew nuts, cilantro & vegetable samosas

FOREST PARK COBB SALAD - 16.50

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

GREEN GODDESS - 10.90

Wedge of iceberg lettuce, radish, linseed, poppyseed, Goddess dressing, watercress, cherry tomatoes

DAY BOAT CATCH OF THE DAY (market price)

See the Chef's special board

SIDES - 4 EACH Forest Park English Chips | Mash | Green salad | 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