

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

#### CONFIT DUCK CROQUETTES (3) - 8.50

Wasabi aioli & Kimchi sauce

#### HOT SMOKED SALMON & CRAB - 10.90

Chipotle aioli, lemon (GF available)

#### RED LENTIL, SPINACH & CAULIFLOWER DAHL - 7.60

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

#### BANG BANG CHICKEN - 8.50

Pulled chicken, peanut sauce, chili, watercress (GF)

#### NEW FOREST GAME TERRINE - 8.90

Gooseberry, ginger & juniper berry chutney, brioche (GF available)

#### CHEF'S SOUP OF THE DAY - 6.50

Served with chunk of crusty granary or white bread (GF)

#### HONEY ROASTED FIG & GOATS CHEESE - 7.50

Toasted hazelnut, berries (GF)

### CHEFS SUNDAY ROAST

**CHEF'S SUNDAY ROAST - 18.00 | CHEF'S TRADITIONAL NUT ROAST - 16.50  
(2 COURSE 24.00/3 COURSE 28.00) - 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, Seasonal Vegetables, Cauliflower Cheese,  
Yorkshire Puddings and Chefs Gravy (vegetarian or meat)

### MAINS

#### 10 OZ WEST COUNTRY AGED 35 DAYS RIB EYE STEAK - 29.90

(GF available)

#### 35 DAY AGED FILLET 8 oz - 32.50

(GF available)

#### FP 8oz OXO STEAK BEEF BURGER ON BRIOCHE BUN - 16.50

English chunky chips, crispy onions, pickle, Forest Park homemade relish, onion rings

With Dorset cheddar & smoked bacon 18.50

With jalapeno & avocado 18.50

#### CLASSIC GREEK SALAD - 12.90

Feta cheese, olives, tomato, cucumber, oregano, red onion, extra virgin olive oil  
(GF available)

#### CATCH OF THE DAY LUXURY FISH PIE - 17.50

Creamy fish volute, sweet corn, Lyburn cheese gratin, garnished with  
grilled tiger prawn (GF available)

#### WINTER VEGETABLE STEW - 15.90

Homemade Cheese Scone

#### 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 - 16.50

Coconut steamed jasmine rice, toasted cashew nuts,  
cilantro & vegetable samosas (Vegan) (GF available)

#### FOREST PARK COBB SALAD - 16.50

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

#### ROASTED SCOTTISH SALMON - 23.90

Creamed celeriac, fennel, leeks gremolata (GF)

**SIDES - 4 EACH** Forest Park English Chips | Cabbage & Bacon | Seasonal Vegetables | Sprouting Broccoli

*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*