

ALL DAY GARDEN MENU

Sundays ask for our Sunday Menu



FOREST PARK

COUNTRY HOTEL & INN

SERVED DAILY

(Garden closes 21.00 hrs)

We strongly advise reserving tables in advance by calling or booking on-line.



KEEP IT LOCAL

SANDWICHES

SERVED - 12.00 - 17.30hrs

Served on a choice of granary sourdough, white sourdough or gluten free bread with gourmet potato crisps, red cabbage & carrot slaw

PASTRAMI 9.60

Sliced pickled gherkin Dijon mustard, Old Winchester cheddar

SWEET POTATO HUMMUS 8.70 (V/VG)

Gherkin, shallot & vegan cheddar

TUNA MAYO 8.70

Red onion

SANDRIDGE FARM ROASTED HAM 8.70

Homemade mustard

ADD A BOWL OF HOMEMADE SOUP
OR CHIPS WITH YOUR SANDWICH 5

FP CLUB SANDWICH 13.90

Three Slices of toasted sliced bread, chicken breast, bacon, tomato, lettuce, and mayonnaise

SMOKED SALMON, CHIVE & CAPER CREAM CHEESE 9.90

Cucumber ribbons

GRATED LYBURN OLD WINCHESTER CHEESE 8.70 (V)

Branston pickle

FLUFFETT'S FREE RANGE EGG MAYONNAISE 8.70 (V)

Mustard & watercress

TO START/SMALL PLATES

SERVED - 12.00 - 19.30hrs

VINCI OLIVES 5.50 (V/VG/GF)

Chilli flakes, oregano

CROW FARM SAUSAGE BITES 7.50

Homemade mustard

SEASONED CHICKEN WINGS 7.90 (GF)

BBQ sauce

PATATAS BRAVAS 7.50 (V/GF)

Fried potato cubes, traditional hot brava sauce with chilli and garlic

PADRON PEPPERS 7.50 (VG/GFA)

Smoked paprika crumb

ATLANTIC PRAWN COCKTAIL 10.90

Plump prawns, iceberg lettuce, Granny Smith apple, lemon, Marie Rose sauce, paprika

SOUP OF THE DAY 7.50 (GFA)

Creamy Dorset butter & white or granary sourdough bread

FRESHLY BAKED BREAD SELECTION 5.50 (V/VGA/GFA)

Extra virgin olive oil & creamy Dorset salted butter

PORK SHOULDER & BLACK PUDDING CROQUETTES 8.90

Rhubarb and beetroot ketchup

CONFIT GARLIC & SWEET POTATO HUMMUS 6.60 (V/VG/GFA)

Black sesame naan bread

BAKED CAMEMBERT 12.90 (V/GFA)

PERFECT FOR TWO TO SHARE
Gooseberry, coriander, and tomato chutney

SERVED - 12.00 - 15.00hrs / 18.00 - 19.30hrs

FROM THE KITCHEN GRILL

35-DAY AGED 8OZ FILLET STEAK 36 (GFA)

35-DAY AGED 10OZ SIRLOIN STEAK 31 (GFA)

Served with chunky chips, mixed leaf side salad & stuffed "bone" radish

STEAK SAUCES 2.00 (V/GF)

Smoked Isle of Wight garlic butter, rainbow peppercorn sauce or bearnaise sauce

(DBB RESIDENT DINERS - FILLET & SIRLOIN STEAKS CARRY A 10pp SUPPLEMENT)

SIDES

Sprouting Broccoli with Toasted Almonds - 4 | Chunky Chips - 5 | Sweet Potato Fries - 5 | Spring Greens - 4 | Garden Peas - 4

MAINS

FP ALE BATTERED HADDOCK & CHUNKY CHIPS 18.60 (GFA)

Homemade tartar sauce & garden peas

BANGLADESHI MUG DAHL BHUNA 17.50 (V/VG)

Flaky parathas, cucumber & mint yoghurt

PAN FRIED CHALK STREAM TROUT 28 (GF)

Beetroot textures, rainbow chard, haricot beans & brown shrimp butter

SANDRIDGE FARM MAPLE GLAZED HAM 18.60 (GFA)

Two Fluffett's fried eggs, chips and garden peas

GOURMET PRIME STEAK MINCE OXO BURGER 17.50

Beefsteak tomato, red & crispy onions, FP burger sauce, chips & whole gherkin

ADD GRILLED LYBURN CHEESE 2
OR SMOKED STREAKY BACON 2

GRILLED CHICKEN SUPREME 23 (GF)

Isle of Wight smoked garlic, asparagus, summer vegetable fricassee & new potato fondants

HOMEMADE SWEET POTATO, PLANTAIN & CHICKPEA BURGER 17 (V/VG/GFA)

Mango relish, pickled red onion, tomato, vegan mayonnaise, vegan brioche bun & sweet potato fries

SALADS

FP SIGNATURE CALIFORNIA COBB SALAD 18.50 (GF)

Iceberg lettuce, chicken, bacon, avocado, boiled egg, tomato, blue cheese dressing

TRADITIONAL HAM & CHEESE PLOUGHMANS LUNCH 17 (GFA)

Old Winchester Cheddar, Branston pickle, radish, gherkin, apple, pickled onion, honey roast Saldridge farm ham, leaves, red cabbage & carrot slaw, granary sourdough with creamy butter

CAÉSAR SALAD 12.90 (VGA/GFA)

Crisp lettuce, smoked anchovies, herb croutons, black pepper & flaked parmesan

ADD CHICKEN 3
ADD PLUMP ATLANTIC PRAWNS 4

BUDDHA BOWL 17 (V/VG/GF)

Watercress, roasted butternut squash and chickpea hummus, avocado, carrots, boiled egg, quinoa

VEGETARIAN (V), VEGAN (VG), GLUTEN FREE (GF), VEGAN ALTERNATIVE (VGA), GLUTEN FREE ALTERNATIVE (GFA)

We add a discretionary 10% service charge on all table service dining. 100% of all gratuities go directly to all of our team members. Please let your server know if you wish to remove this element

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.