



ANTIBACTERIAL LAMINATES & COATINGS
EFFECTIVE | PROTECTIVE

FOREST PARK

COUNTRY HOTEL & INN

SUNDAY MENU

12.00- 16.00/18.00-20.30hrs

Resident Hotel Director Kevin Wood | General Manager Helder Pinto | Executive Head Chef James Gunn

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.

Executive Head Chef James is a New Forest born chef who specialises in local sourced British food, and started his journey with us on our grand opening in 2019



KEEP IT LOCAL

We will strive to offer the best and the latest, all with professional service and social responsibility.

TIME TO THINK

Share some nibbles while browsing the menu or waiting for your guests.

VINCI OLIVES 5.50 (V/VG/GF)

Chilli flakes, oregano

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

Extra virgin olive oil & creamy Dorset salted butter

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

Black sesame naan bread

PADRON PEPPERS 7.50 (VG/GFA)

Smoked paprika crumb

TO START

CONFIT CHICKEN TERRINE 11 (GFA)

Caesar dressing, gem lettuce, parmesan, anchovies, crouton & soft boiled quail egg

SOUP OF THE DAY 7.50 (V/GFA/VGA)

Creamy Dorset butter & white or granary sourdough bread

FP PRAWN COCKTAIL 10.90 (GFA)

Marie rose sauce, granny smith apple, iceberg lettuce & sliced granary bread

SMOKED SALMON SALAD 12.90 (GFA)

Aioli, pickled fennel, seaweed dust, baby leaves, multigrain sourdough

PORK SHOULDER & BLACK PUDDING CROQUETTES 8.90

Rhubarb and beetroot ketchup

POTTED NEW FOREST MUSHROOMS 9.50 (GFA/VGA)

Cep dust, tomato focaccia, confit garlic & truffle foam

BANGLADESHI MUG DAHL BHUNA 9.60 (V/VG)

Flaky parathas, cucumber & mint yoghurt

CHEF'S SUNDAY ROAST

CHEF'S SUNDAY ROAST – 18.90 / CHEF'S HOMEMADE NUT ROAST – 18 (GFA) CHILDREN'S MAIN ROAST 10

Choice of succulent roast meats sourced locally where possible, ask your server for today's selection

All served with crispy roast potatoes, seasonal vegetables, cauliflower cheese, Yorkshire puddings & chefs' gravy (vegetarian or meat)

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



MAINS

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 (V/GF)

Smoked Isle of Wight garlic butter, rainbow peppercorn sauce or Book and Bucket blue cheese

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

PAN FRIED CHALK STREAM TROUT 28 (GF)

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

FP ALE BATTERED HADDOCK & CHUNKY CHIPS 18.60 (GFA)

Homemade tartar sauce & garden peas

FP GOURMET PRIME STEAK MINCE BURGER 17.50

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

ADD GRILLED LYBURN CHEESE 2.00

OR SMOKED STREAKY BACON 2.00

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

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

SUMMER VEGETABLE & WHITE BEAN BOWL 18.50 (GF/V/VG)

Asparagus, sprouting broccoli, courgette ribbons, pickled golden raisins, white bean labneh & toasted flaked almonds

CATCH OF THE DAY (GF)

Please see your server for today's dish

SALADS

**FP SIGNATURE CALIFORNIA
COBB SALAD 18.50 (GF)**

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

**TRADITIONAL HAM & CHEESE
PLOUGHMANS LUNCH 17 (GFA)**

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

BUDDHA BOWL 17 (V/VGA)

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

SIDES

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

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