### YOUNG DINERS M E N U

# SERVED DAILY

12 noon to 20.30 hours

uitable for children under 10 years



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

FOR<mark>ES</mark>T PARK

#### CHEF'S SOUP OF THE DAY - 5.00

Chunk of white or granary sourdough bread (V/VGA/GFA)

## MAINS - 8.50 CROW FARM SAUSAGE BITES WITH MASH & BEANS MINI FISH, CHIPS & PEAS (GFA) CHICKPEA, COCONUT & CASHEW NUT CURRY WITH RICE (VG) CHICKEN GOUJONS, CHIPS & PEAS (GF)

(Chips may be replaced with garden salad if preferred)

#### PUDDINGS - 5.90 CHOCOLATE BROWNIE (GF) LEMON CURD PAVLOVA (GF) PEAR STICKY TOFFEE PUDDING (VG)

#### ONE SCOOP OF GIGGIS ICE CREAM - 2.90 LOCAL MADE GIGGI'S ICE CREAM ICE CREAM/SORBET

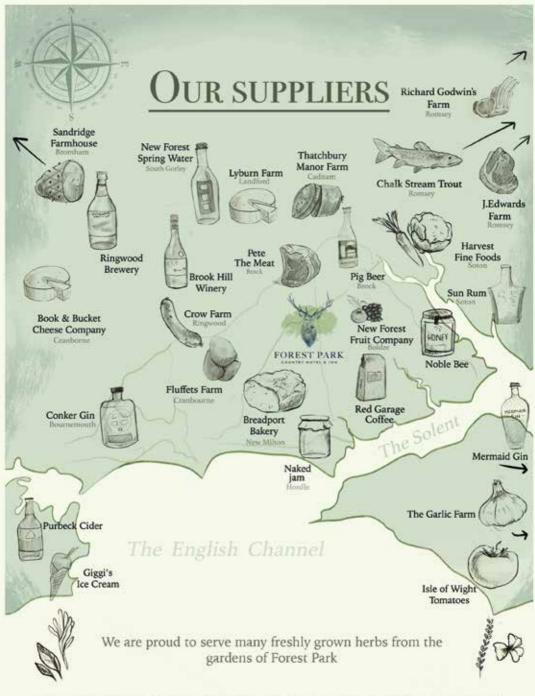
ICE CREAM - vanilla, salted caramel (VG), black cherry, rum & raisin, chocolate (VG) SORBET - mango (VG), fruits of the forest (VG)

Made locally in his Bournemouth Kitchen, using seasonal fruits, Giggi brings his premium gelato ice cream making passion to us in the New Forest

#### 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.



Local Producers & Suppliers are what makes up the fabric of Forest Park and here are just some that we are proud to work alongside