

FOREST PARK COUNTRY HOTEL & INN

— GRAZING —

Freshly Baked Bread Selection 6.80

Balsamic, extra virgin olive oil, butter V G, D, SD 1085 Kcal

Chef's Red Pepper Houmous 7.80

Pitta bread VE G, SE 868 Kcal

Vinci Olives 5.90

Chilli flakes, oregano VE, GF SD 172 Kcal

— BRITISH OYSTERS —

Three: 12.95 / Six: 22.95 / Twelve: 42.95

479 Kcal / 958 Kcal / 1437 Kcal

Natural

Shallot vinegar MO, SD, D, E, MU
or Lemon & herb oil MO

Beignet

Aged chilli aioli, pickled
cucumber MO, E, G

— SIDES —

Chunky Chips 5 VE, GF 416 Kcal

Grilled Baby Gem 5

Crispy onion & chipotle mayonnaise V G, E 272 Kcal

Mixed Leaf Salad 4.50 VE, GF MU 64 Kcal

Garlic & Smoked Butter Roasted New Potatoes 5 V, GF D, MU 362 Kcal

Bacon-fried Stem Broccoli & Green Beans 6 VE ON REQUEST, GF 282 Kcal



Invisible Chips 2

0% Fat, 100% Hospitality

All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! For more information visit hospitalityaction.org.uk

— STARTERS —

Soup of the Day 7.60

White or granary sourdough, creamy Dorset butter
VE & GF ON REQUEST ASK YOUR SERVER FOR DETAILS

Chicken Liver Parfait 9.50

Mulled apple & brandy pâte de fruit,
onion marmalade, brioche G, S, E, D, SD 439 Kcal

Prawns & Cold Smoked

Chalk Stream Trout 11.50

Marie Rose sauce, lemon, melba toast
G, CR, F, E, D, CE, SD 252 Kcal

Lentil & Coconut Dahl 8.90

Cucumber raita, poppadum VE, GF S, MU 265 Kcal

Tartiflette 11.90

Potato, bacon & cheese bake, artisan bread
GF ON REQUEST G, E, SD 539 Kcal

Korean Style Beef Croquette 9.95

Preserved daikon, charred lime, gochujang aioli
G, S, E, D, SE, SD 646 Kcal

Smoked Beetroot Carpaccio 9.50

Walnut praline, olive soil, vegan cheese
VE G, N, SD 474 Kcal

Mackerel Pâté 10.15

Pickled cucumber, compressed apple,
horseradish cream F, D, SD 488 Kcal

— SEASONAL MAINS —

Roast Loin of Venison 34

Sweet potato & orange purée, tenderstem broccoli,
bitter chocolate & chilli sauce GF D, SE, SD 488 Kcal

Slow Roasted Pork Belly 27

Sautéed spinach, potato dauphinoise,
burnt apple purée, pickled carrots G, D, SD 973 Kcal

Chickpea, Butternut Squash, Coconut & Cashew Nut Curry 18.50

Steamed rice, flat bread, mango chutney VE G, N, D, SD 673 Kcal

Forest Park Ale Battered Haddock & Chunky Chips 18.90

Homemade tartare sauce, garden peas
G, F, E, MU, SD 1391 Kcal

Duo of Lamb 32

Cutlet & breast, smoked aubergine,
harissa roasted carrots, coriander yoghurt,
battered kohlrabi, charred onion, jus G, S, SD 686 Kcal

Chef's Pie of the Day 18.90

ASK YOUR SERVER FOR DETAILS

Roasted Fillet of Cod 27

Creamed mash potato, braised lettuce, Parma ham crisp,
crème fraîche sauce, herb oil, garden peas GF F, D 1213 Kcal

Supreme of Free-Range Chicken 24

Black garlic, Asian style greens, butternut squash fondant,
New Forest wild mushrooms, spiced coriander
& coconut sauce G, CR, F, S, D, CE 740 Kcal

Dukkha Roasted Cauliflower Steak 21

Smoked aubergine, harissa roasted carrots,
coriander yoghurt, charred onion, Dukkah oil
VE, GF N, S, D 961 Kcal

Fillet of Chalk Stream Trout 26

Fondant potato, pickled shallots, confit fennel,
battered samphire and lobster bisque sauce
GF F, D, MO, CE, SD 934 Kcal

— FROM THE KITCHEN GRILL —

35-Day Aged 6oz Fillet Steak 36

Chunky chips, roasted vine cherry tomatoes,
flat mushroom GF D 1069 Kcal

35-Day Aged 8oz Sirloin Steak 32

Chunky chips, roasted vine cherry tomatoes,
flat mushroom GF D 1177 Kcal

Peppercorn sauce 2 GF D, SD 287 Kcal

Red wine jus 2 GF G, SD 36 Kcal

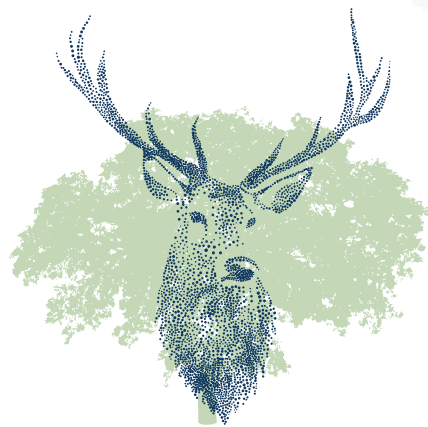
Smoked butter 2 GF D, MU 224 Kcal

Forest Park Gourmet Prime Mince Steak Burger 17.90

Tomato, onion marmalade, crispy onions, gherkin
Forest Park burger sauce, chunky chips G, F, E, MU, SD 736 Kcal
Add grilled cheese 2 D, E 122 Kcal
or grilled smoked bacon 2 128 Kcal

Moving Mountains Vegan Burger 17.50

Fresh tomatoes, onion marmalade, crispy onions,
vegan mayonnaise, gherkin, chunky chips VE G, S, MU, SD 1011 Kcal



FOREST PARK COUNTRY HOTEL & INN

"One cannot think well, love well,
sleep well, if one has not dined well."

Virginia Woolf

Cameron and his kitchen team love what they do. Our food is cooked freshly to order. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.



V: Vegetarian **VE:** Vegan **GF:** Gluten-Free. Adults need around 2000 Kcal a day. If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / **CE:** Celery / **D:** Dairy / **E:** Eggs / **F:** Fish / **P:** Peanuts / **G:** Gluten / **L:** Lupin / **N:** Nuts
MO: Molluscs / **MU:** Mustard / **S:** Soya / **SD:** Sulphur dioxide / **SE:** Sesame seeds

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



www.forestpark-hotel.co.uk