

FOREST PARK

INN MENU

GRAZING

Freshly Baked Bread Selection 7.50 Balsamic, extra virgin olive oil, butter V, VE ON REQUEST G, D, SD 1160 Kcal

Mixed Spanish Olives 6 Sweet pepper, onions VE, GF SD 219 Kcal

Houmous with Chilli Oil 7.80 Toasted seeds, pitta bread VE G, SE, SD 896 Kcal

Crow Farm Sausage Bites 8.25 BBQ sauce G, CE, MU, SD 702 Kcal

- SIDES -

Chunky Chips 5 Herb salt VE 416 Kcal

Grilled Baby Gem 5 Crispy onions, miso aioli V G, S, E, SD 338 Kcal

Mixed Leaf Salad 4.50 VE, GF MU 64 Kcal

Crushed New Potatoes 5 Herb butter V, GF D 350 Kcal

Maple Roasted Seasonal Vegetables 5 VE, GF 120 Kcal



All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Visit hospitalityaction.org.uk

- STARTERS -

Soup of the Day 7.60

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

Local Smoked Chalk Stream Trout & Salmon Rillettes 9.50

Dill pickle, radish, pickled mustard seeds, sourdough crouton G, F, D, CE, MU, SD 560 Kcal

Local Rope Grown Mussels 13.50

Forest Park white wine, fresh herbs, cream, crusty bread G, D, SD, MO 846 Kcal

Prawn Cocktail 12.50

Marie Rose sauce, avocado crema, soya tapioca pearls, farmhouse bread G, C, F, N, S, E, D, CE, MU, SE, SD 678 Kcal Confit Duck Croquette 10 Spiced plum relish G, E, D, MU 296 Kcal

Pulled Beef Brisket Bao Buns 9.50

Miso aioli, pickled onion, carrots, togarashi spice G, S, MU, SE, SD 424Kcal

Chicken Liver Parfait 9.50

Forest Park Ale pickled onions, bacon jam, toasted brioche G, E, D, MU, C, SD 629 Kcal

Red Lentil & Spinach Dahl 9.25

Cucumber raita, poppadom VE, GF S, MU 291 Kcal

Beetroot with Smoked Goat's Cheese Mousse 8.95

Truffled pear, hazelnut V G, N, SD 483 Kcal

- SEASONAL MAINS -

Local Rope Grown Mussels 23 Forest Park white wine, fresh herbs, cream, skinny fries, crusty bread G, D, SD, MO 1664 Kcal

Oven Roasted Cod 22 Charred corn, clam chowder, pont neuf potatoes, buttered samphire, bacon crumb GF D, MO, F, SD 867 Kcal

Roasted Celeriac Steak 17 Celeriac cream, pickled celery, tenderstem broccoli, truffle jus VE G, CE, MU, SD 322 Kcal

Chicken Supreme 22 Carrot purée, potato gratin, charred leek, wild mushroom & tarragon cream GF D, SD 1319 Kcal

Forest Park Ale Battered Haddock 18.95 Chunky chips, homemade

tartare sauce, garden peas GF ON REQUEST G, F, E, MU 1395 Kcal

Chef's Pie of the Day 18.95

Buttered greens, mashed potatoes or chips ASK YOUR SERVER FOR DETAILS

Steak Frites 28

80z ribeye, shoestring chips, beer battered onions G, D, SD 945 Kcal Add peppercorn sauce 2.50 D, SD 287 Kcal, red wine jus 2.50 **GF** G, SD 81 Kcal, mushroom sauce 2.50 **GF** D, CE, MU, SD 248 Kcal

Forest Park Gourmet Prime Mince Steak Burger 18.25

Tomato, onion marmalade, crispy onions, gherkin, Forest Park burger sauce, shoestring chips G, E, MU, SD 953 Kcal Add grilled cheese 2 D, E 122 Kcal, grilled smoked bacon 2 128 Kcal

Vegan Burger 17.50

Tomato, onion marmalade, crispy onions, gherkin, vegan mayonnaise, shoestring chips VE G, S, MU, SD 1011 Kcal

Grilled Halloumi Buddha Bowl Salad 18

Quinoa, pickled onion, red cabbage, avocado, radish, peanut dressing **V, GF** P, S, D 779 Kcal Add chicken 3 150 Kcal, prawns 3 C 47 Kcal



FOREST PARK

"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

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. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

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.





Group of the Year

www.forestpark-hotel.co.uk