



FOREST PARK
COUNTRY HOTEL & INN

EVENING 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

— 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



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. Visit hospitalityaction.org.uk

— POOLE OYSTERS —

Three: 13.95 479 Kcal / Six: 24.95 958 Kcal / Twelve: 44.95 1437 Kcal

Natural

Shallot vinegar MO, SD

Baked

Smoked butter, herb crumb MO, G, D

Natural

Chilli oil MO

— 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

Chicken Liver Parfait 9.50

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

Confit Duck Croquette 10

Spiced plum relish G, E, D, MU 296 Kcal

Peppered Venison Carpaccio 12

Celeriac rémoulade, capers, Parmesan crisp
GF E, D, CE, MU 356 Kcal

Beetroot with Smoked Goat's Cheese Mousse 8.95

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

Pulled Beef Brisket 10

New Forest wild mushrooms, mustard seeds,
crispy leeks, beef tea GF S, MU, SD 205 Kcal

Pan-fried Scallops 15

Miso aioli, spiced salty fingers,
pickled cucumber GF MO, S, MU, SE, SD 366 Kcal

Vegan Scallops 12

Miso aioli, spiced salty fingers,
pickled cucumber VE, GF S, MU, SE, SD 320 Kcal

— SEASONAL MAINS —

Angry Duck 29

Roast duck breast, sweet potato purée,
steamed Asian greens, red Thai curry sauce G, C, F, S 304 Kcal

Beef Fillet 35

Gorgonzola cream, baby carrots, caramelised beetroot,
red wine jus, black garlic tuile D, E, MU, SD 535 Kcal

Local Rope Grown Mussels 23

Forest Park white wine, fresh herbs, cream,
skinny fries, crusty bread G, D, SD, MO 1664 Kcal

Duo of Pork 29

Pork belly, crumbed pork cheek, braised red cabbage,
garlic & thyme dauphinoise, mustard sauce
G, E, MU, SD 1065 Kcal

Roasted Venison 29

Jerusalem artichoke purée, pickled blackberries,
beer battered shallots, port jus G, D, SD 437 Kcal

Herb Crusted Chalk Stream Trout 31

Scallop mousseline, potato pancake,
orange & pickled fennel gremolata,
crab bisque sauce G, C, MO, F, E, D, SD 1238 Kcal

Oven Roasted Cod 22

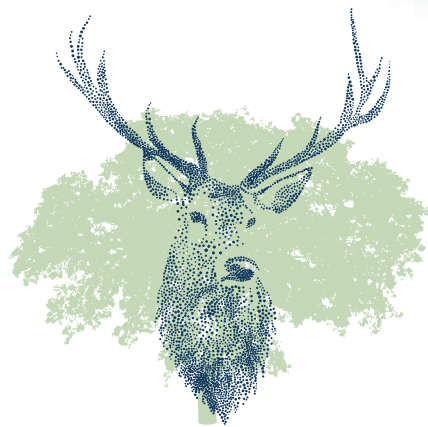
Charred corn, clam chowder,
pont neuf potatoes, buttered samphire,
bacon crumb GF D, MO, F, SD 867 Kcal

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 D, SD 1319 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

**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.



www.forestpark-hotel.co.uk

