

LUNCHTIME MENU

– WHILE – YOU WAIT

Homemade Houmous 6

Caramelised onion chutney, smoked paprika tortilla chips **VE** G, MU, SE, SD 425 Kcal

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

Crow Farm Sausage Bites 8.25

BBQ sauce G, CE, MU, SD 702 Kcal

SIDES

Chunky Chips 5

Herb salt **VE** SD 416 Kcal

Iceberg Wedge Salad 6

Old Winchester, crispy onions V D, G, SD, MU 246 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

— BRUNCH —

Light English Breakfast 15

Crow Farm pork sausage, smoked bacon, grilled tomato, your choice of free range egg G, E, D, SD 476 Kcal

Shakshuka with Feta & Fresh Herbs 13

Poached eggs, spicy tomato & red pepper sauce, toasted naan V, VE & GF ON REQUEST G, D, E 452 Kcal

Vegan Breakfast 14

Crushed avocado, grilled tomato, fresh mushrooms, baked beans, hash brown, vegan sausage VE S 408 Kcal

Loaded Waffles

Crumbed Chicken Strips 11

Sweet chilli sauce G, S, CE 708 Kcal

Avocado & Grilled Halloumi 10.50

Sweet chilli sauce V G, S, D 733 Kcal

- SMALL PLATES —

Soup of the Day 7.60

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

Chicken Liver Parfait 9.50

Jersey black butter, Forest Park Ale pickled onions, toasted brioche G, E, D, MU, C, SD 629 Kcal

Confit Duck Croquette 10

Wild spiced plum relish G, E, D, MU 296 Kcal

Beetroot & Pickled Blackberries 8.90

Honey mustard dressing, walnut praline VE N, MU, SD 129 Kcal

½ Pint of Prawns 12

Sweet garlic mayonnaise, grilled lime C, G, E, SD 364 Kcal

Grilled Goat's Cheese 8.90

Honey glazed roasted figs, truffle oil, hazelnut crumb **V** N, D 320 Kcal

Bang Bang Salad 9.50

Cucumber, carrot, chilli, Hampshire watercress, peanut dressing

with Tenderstem Broccoli & Spring Peas

VE G, P, N, S, SD 336 Kcal

or Chicken G, P, N, S, SD 9.50 431 Kcal

- LUNCHTIME STAPLES

Forest Park Ale Battered Haddock 18.95

Chunky chips, homemade tartare sauce, garden peas **GF ON REQUEST** G, F, E, MU, SD 1395 Kcal

Chef's Pie of the Day 18.95

Buttered greens, mashed potatoes or chips

ASK YOUR SERVER FOR DETAILS

Forest Park Gourmet Prime Mince Steak Burger 18.25

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

Moving Mountains Vegan Burger 17.50

Fresh tomatoes, onion marmalade, crispy onions, vegan mayonnaise, gherkin, chips

VE G, S, MU, SD 1011 Kcal

Steak Frites 27

8oz ribeye, shoestring chips, black garlic & parsley butter D 975 Kcal

Fillet of Bream 22

Tenderstem broccoli, saffron potatoes, white wine & Keta caviar sauce, Hampshire watercress oil MO. F. D. SD 905 Kcal

Chicken Breast 23

Warm salad of new potato, green beans, broccoli & spinach, herb pesto D, SD 379 Kcal

Aubergine Piccata 17

Charred cherry tomatoes, smoked rose harissa, herbed vegan yoghurt **VE, GF S** 385 Kcal

Potato Gnocchi 17

New Forest wild mushroom fricassée, pan fried spinach, Parmesan VE ON REQUEST, GF SD 561 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