

FOREST PARK
COUNTRY HOTEL & INN

RESTAURANT MENU

— WHILE YOU WAIT —

Crow Farm Sausage Bites 8

BBQ sauce **G, CE, MU, SD** 702 kcal

Homemade Cumin Houmous 7

Toasted sourdough flatbread
VE, GFO G, SD, SE / S, E, D, CE, MU 519 kcal

Freshly Baked Bread 7.50

Balsamic, extra virgin olive oil, butter
V, VEO G, D, SD / N, S, E, SE 1160 kcal

Marinated Mediterranean Olives 6

VE, GF 350 kcal

— SIDES —

Chunky Chips 5

Herb salt **VE, GFO SD / CE** 344 kcal

Simple Salad 4.50

Baby leaf, radish, cucumber, cherry tomato
VE, GF MU / L, CE 66 kcal

Sweet Garlic & Olive Oil Mash 5 **v D** 397 kcal

Steamed New Potatoes 5

Pickled samphire
V, VEO D / C, MO, F, CE, MU 393 kcal

Seasonal Vegetables 5

Carrot top chimichurri **VE, GF** 412 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

— STARTERS —

Soup of the Day 7.80

White or granary sourdough,
traditionally churned butter
VEO, GFO ASK FOR ALLERGENS & CALORIES

Classic Prawn Cocktail 12.50

Marie rose sauce,
lemon, melba toast
GFO C, E, D, CE, MU, SD, G 201 kcal

Chicken Liver Parfait 9.50

Spiced cranberry chutney,
Forest Park Ale pickled onions, toasted brioche
GFO G, E, D / N, S, CE, MU, SE, SD 624 kcal

Salt Baked Celeriac Tartar 11.50

Compressed mooli, coconut,
pickled celery, miso aioli
VE, GF S, CE, MU, SD 287 kcal

Pan-Fried King Oyster Mushrooms 10.50

Miso aioli, pickled samphire, nori dust
VE, GF S, MU, SD / C, MO, F, CE 422 kcal

Confit Chicken Terrine 12

Gem lettuce, caesar dressing
GFO F, E, D, MU, SD, G / CE 388 kcal

— SEASONAL MAINS —

Chicken Supreme 26

Black garlic emulsion,
Asian style greens, wild mushrooms
butternut squash fondant,
Thai green curry sauce
G, C, F, S, D, CE / MU, P, N 650 kcal

Rib Eye Steak 34

Cauliflower purée, beef fat baby carrots,
crispy onion, carrot top chimichurri,
potato fondant, smoked beef jus
GFO G, D, CE, SD / MU 1382 kcal

Stone Bass 25

Creamed mashed potato, charred leeks,
tenderstem broccoli, watercress,
caper & shallot beurre blanc
GF F, D, SD / CE, MU 1169 kcal

Sweet Potato & Spinach Curry 17

Steamed rice, flat bread, mango chutney
VE, GFO G, N, D / P, CE, MU, SE, SD 985 kcal

Local Market Fish of the Day POA

ASK FOR ALLERGENS & CALORIES

Roasted Celeriac Steak 16

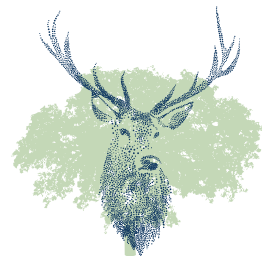
Celeriac cream, pickled celery,
tenderstem broccoli, truffle jus
VE, GF CE, MU, SD 460 kcal

Pork Belly 26

Tenderstem broccoli, burnt apple purée,
garlic & thyme dauphinoise,
wholegrain mustard gravy
GF D, MU / CE, MU 1175 kcal

30th Anniversary Beef Wellington 45

Potato fondant, carrot, pickled shallot,
rainbow chard, red wine jus
G, D, MU, E, CE, SD 1411 kcal



FOREST PARK
COUNTRY HOTEL & INN

Crafted in celebration

Created by our Head Chef at The Talbot in Malton, this special dish has been crafted to celebrate 30 years of The Coaching Inn Group. A true showpiece of classic British cooking, our



Beef Wellington brings together the finest ingredients with thoughtful technique and a modern touch. Served with potato fondant, carrot, pickled shallot, rainbow chard and a rich red wine jus, it's a dish designed to mark the occasion and showcase the very best of our kitchens.



Head Chef Aksenia and the kitchen team are passionate about 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.

Be Inn the Know

Get all the latest news and offers for The Forest Park Hotel delivered to your inbox! Simply scan the code and add your details to sign up.



V (VO): Vegetarian (on request)

VE (VEO): Vegan (on request)

GF (GFO): Gluten-Free (on request)

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.

Allergens (**Contains / May Contain**): 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 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

