

THE
FORESTERS
KITCHEN & BAR

Cocktails 8.95

Winter Sprits

Prosecco, Ginger Beer, Aperol

Apple & Maple Sour

Whiskey, Apple Juice, Lemon, Maple Syrup

Heart Warmer

Champagne, Sloe Gin

Cherry Jam

Vodka, Cherry Conserve, Red Wine

Nibbles

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Nocellara Olives, Cheese & Nuts
3.95

Steamed Edamame

Malden Salt & Pepper Butter
4.50

Fresh Baked Bread

Artisan Butter • Lemon Oil • Balsamic
4.95

Homemade Hot Crisps

Rosemary Salt & Cracked Pepper
3.50

Starters

Firecracker Prawns

Ponzu Dipping Sauce • Coriander Salad

11.95

Mushroom Soup

Truffle • Harrogate Blue On Toast • Almond Crumble

6.95

Lobster Thermidor Rice Bombs

Crushed Peas • Citrus Mayo

8.95

Wood Pigeon Salad

Honey & Cobnut Granola • Caramelised Fig • Blackberry Gel

8.50

French Onion Tart

Melted Gruyère • Winter Salad • Lavender Honey Dressing

7.95

Duck Liver Parfait

Roasted Plum • Crispy Duck Crackling

8.25

Cheese Fondue

Heritage Brassica • Roasted Apple Jelly • Onion Dust

7.95

Peruvian Chicken Kebab

Cilantro • Jalapeño • Green Sauce

9.50

From The Grill

All our steaks are dry aged in a himalayan salt walled refrigerator to maximise the natural flavours and promote tenderness to our british beef
All Served With Triple Cooked Chips or Rosemary Fries

12oz Beef Rib Eye 27.00

8oz Fillet Steak 34.00

8oz Beef Burger 13.95

28oz Rib Of Beef To Share 59.50

Brioche • Caramelised Onion Mayo • Rosemary Fries

Butters, Sauces & Chapeau 2.75/1.75

Brandy & Peppercorn • Roquefort • Bearnaise • Garlic Butter • Horseradish Butter • Blue Cheese • Vintage cheddar • Mushroom & Goats Cheese • Chilli & Monterey Jack

Mains

Roasted Pheasant

Boulangier Potato • Red Cabbage • Textures Of Parsnips • Sloe Gin
Game Jus • Sourced In Farnham Common

17.50

Fish & Chips

Supreme Of Cod • Triple Cooked Chips • Crushed Peas •
Herb Tartare Sauce • Your Choice Of Pan Roasted Or Battered

16.95

Chicken Kiev

Salt Baked Jerusalem Artichoke • Mushroom Ketchup • Foraged Mushrooms

16.50

Pan Roasted Hake

Roasted Squash & Sweet Potato Masala • Spinach • Shaved Coconut •
Toasted Cashew

18.50

Stuffed Pork Tenderloin

Pork Cheek • Pistachio • Pork Scratchings • Celeriac Fondant •
Armagnac Prunes

15.50

Salmon Teriyaki

Asian Salad • Sesame • Lime • Spring Onion

16.95

Boeuf Bourguignon

Beef Cheek • Winter Greens • Clap Shot

19.50

Hay Smoked Haddock

Burnt Leek • Parmentier Potato • Vanilla Butter Sauce • Crispy Hens Egg

15.50

Mushroom Risotto (v)

Shaved Truffle • Mushroom & Thyme Kebab • Vegan Bacon •
Crispy Onion Crumble

15.95

Winter Roots Chilli (v)

Nacho Shards • Monterey Jack • Sour Cream

14.50

Side Dishes 4 Or A Tray Of Four 12

Triple Cooked Chips • Rosemary Salted Fries • Hispi Cabbage • Mulled Wine Red Cabbage • Sprouts, Peas & Pancetta
Lemon & Garlic Butter Green Beans • Wild Rocket, Tomato & Pecorino • Spinach Walnut Goats Cheese Salad

If you have any dietary requirements please mention this to your server. We don't include every ingredient in our descriptions, but because we make everything fresh in-house, we can often adapt dishes to suit. Allergens information is always available.