

THE
FORESTERS
KITCHEN & BAR

Nibbles

Nibbles
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

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

Starters

Firecracker Prawns 11.95
Ponzu Dipping Sauce • Coriander Salad

Lobster Thermidor Rice Bombs 8.95
Crushed Peas • Citrus Mayo

French Onion Tart 7.95
Melted Gruyère • Winter Salad • Lavender Honey Dressing

Cheese Fondue 7.95
Heritage Brassica • Roasted Apple Jelly • Onion Dust

Mushroom Soup 6.95
Truffle • Harrogate Blue On Toast • Almond Crumble

Wood Pigeon Salad 8.50
Honey & Cobnut Granola • Caramelised Fig • Blackberry Gel

Duck Liver Parfait 8.25
Roasted Plum • Crispy Duck Crackling

Peruvian Chicken Kebab 9.50
Cilantro • Jalapeño • Green Sauce

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 17.50
Boulangier Potato • Red Cabbage • Textures Of Parsnips • Sloe Gin Game Jus •
Sourced In Farnham Common

Chicken Kiev 16.50
Salt Baked Jerusalem Artichoke • Mushroom Ketchup • Foraged Mushrooms

Stuffed Pork Tenderloin 15.50
Pork Cheek • Pistachio • Pork Scratchings • Celeriac Fondant •
Armagnac Prunes

Boeuf Bourguignon 19.50
Beef Cheek • Winter Greens • Clap Shot

Mushroom Risotto (v) 15.95
Shaved Truffle • Mushroom & Thyme Kebab • Vegan Bacon •
Crispy Onion Crumble

Fish & Chips 16.95
Supreme Of Cod • Triple Cooked Chips • Crushed Peas •
Herb Tartare Sauce • Your Choice Of Pan Roasted Or Battered

Pan Roasted Hake 18.50
Roasted Squash & Sweet Potato Masala • Spinach • Shaved Coconut •
Toasted Cashew

Salmon Teriyaki 16.95
Asian Salad • Sesame • Lime • Spring Onion

Hay Smoked Haddock 15.50
Burnt Leek • Parmentier Potato • Vanilla Butter Sauce • Crispy Hens Egg

Winter Roots Chilli (v) 14.50
Nacho Shards • Monterey Jack • Sour Cream

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.