

DAY TIME MENU



> LIGHT BITES & SNACKS...

Breakfast Ciabatta Swains of York sausage and bacon served in a toasted ciabatta, Yorkshire crisps, side salad... **8**
add a fried egg **£1.50**

Smashed Avocado on Farmhouse Toast local poached egg, feta crumb, chili flakes, spring onion... **9**

Shambles Wild Boar Burger toasted brioche bun, truffled bacon jam, lettuce, apple compote, proper chips, smoked streaky bacon, chunky tomato Emmental cheese, Forest salad, white truffle slaw...**16**

Posh Fish Finger Sandwich all home-made; fish goujons, crushed peas, tartare sauce, chips (gf available)... **8**

French Dip Sandwich hot sandwich of thinly sliced brisket on a brioche bun, Swiss cheese, onions, and a dipping pot of beef broth... **9**

Forest Style Greek Salad Feta, olives, red onion, cherry tomatoes, roasted red pepper, marinated artichoke hearts, olive oil & rosemary croutons... **10**
Add chicken... 14

York Mini Yorkshire Puddings - Three Ways (great as a starter too!) Swains Butcher brisket beef with horseradish, battered sausage, roasted veg... **7**

> TO BEGIN...

Game and Pearl Barley Broth with toasted ciabatta and salted butter... **7**

The Yorkshire Whole Hog cider braised ham hock bonbon, Doreen's black pudding, pressed belly pork, orchard apple chutney... **8**

Beetroot and Chickpea Bombe raw and preserved seasonal vegetables, seeds, grains pomegranate (ve)... **7**

Goat's Cheese Croquettes purple beetroot salad, pomegranate (v)... **7**

Prawn Cocktail king prawns, crayfish tail, queeny scallops, gem lettuce, Marie Rose dressing (gf)... **11**

Whole Baked Tunworth studded with garlic, rosemary, red onion marmalade, ciabatta (v)... **10**

> PLATTERS...

Yorkshire Ploughman's (for 2 to share) a Shambles market sourced lunch to share. pork pie, cheese, pickle, pickled onions, ham, ciabatta ... **14**

> MAIN COURSE...

Loin of Yorkshire Lamb garlic & thyme fondant potato, crispy Jerusalem artichoke, young leeks, grelote onions, veal jus (gf)... **24**

Swains Family Butchers' Rump Steak homemade chips, battered onion rings, grilled flat mushrooms, roast tomato (gf available)... **22** – add a sauce; blue cheese, brandy peppercorn, red wine, béarnaise... **2**

Spicy Cauliflower Buffalo Wings marinated in oat milk for 24 hours, mint pea fritter, wasabi lime mayo, home-made chips, pea shoot salad (ve)... **15**

Grilled Halloumi marinated vegetable board, smoked paprika guacamole, cracked black pepper crème fraiche, hand cut chips and a Forest salad (v)... **14**

Cross Of York Line Caught North Sea Haddock battered fish & chips, with crushed minted peas, chunky homemade tartar sauce, lemon wedge (gf available)... **15** (Vegan "Fish" & Chips available **13**)

Roasted Red Pepper "Yorkshire Pasta Company" Fusilli buttered spinach, freshly grated nutmeg, char grilled courgette, artichoke, basil pesto (v) (ve available)... **13**

Castle Howard Pheasant and Partridge Shepherds Pie cheddar mash, seasonal vegetables... **19**

Cross of York Catch of the Day ask for today's special... **Market Price**

Trio of Artisan Sausages locally sourced from M&K Butchers of Bishopthorpe, choice of creamy mash or our 'Heaven on Earth' Mash, orchard apple chutney, rosemary infused red wine jus... **16**

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> SIDES...

Homemade Yorkshire Pudding with a jug of proper gravy (v)... 3

Proper Posh Chips our delicious chips, topped with crispy Parma ham, grated egg, truffle oil, Parmesan (gf)... 6

Chef's Hand Cut Chips (ve, gf)... 4

Skinny Fries (ve, gf)... 4
or go posh (gf)... 6

Grilled Halloumi (v)... 5

Baked Cauliflower Fountains Gold cheese sauce (v)... 4

Buttered New Potatoes (gf)... 4

Battered Onion Rings (v, gf)... 3

Forest Salad Bowl baby gem, radish, carrots, toasted pumpkin seeds, maple dressing (ve)... 3

> GREAT BRITISH PUDDINGS...

Roasted Apple and Fruits of the Forest Crumble with vanilla ice cream or custard (gf)... 7

Smoked Maple and Pear Panna Cotta pear, walnut, popcorn... 7

Sticky Toffee Pudding Muscovado & Kirsch cherry toffee sauce, Madagascan vanilla ice-cream... 6

Chocolate Orange Fondant piping hot with fresh raspberry and mascarpone (please allow extra time to bake & rest – the pudding we mean!)... 8

Cheese Board a selection of local & French cheeses, suitably garnished... 9

If you have an allergy, or any questions about the menu, please ask a member of staff.

Sunday Feasting at Forest

Blue Bird Bakery Loaf
butter, oil, balsamic, beef dripping

Soup of the Season

Yorkshire Sharing Board
chicken liver parfait, Prosciutto Crudo, Napoli salami, cured pork, smoked salmon, artichoke, peppers, cheeses, pickled onions, cured beetroot, gherkins, olives

The Main Event

your choice of roast beef, chicken, celeriac or sea-bass main with all the trimmings to share, heritage vegetables, roast potatoes, creamy mash, cauliflower cheese proper Yorkshire puddings and loads of gravy

Puddings

chocolate fondant with cream
sticky toffee pudding
buttermilk panna cotta with strawberry's

**35 per person, 15 for under 16
noon to 4pm**

> HOT CHOCOLATE MENU...

Proper Hot Chocolate... 3.5

White Hot Chocolate... 3.5

Boozy Hot Chocolate real chocolate with a 25ml shot of your favourite liquor... 6.5

Extras... 0.5 each

Marshmallows
Whipped Cream
Popping Candy
Caramel Syrup
Hazelnut Syrup
Vanilla Syrup
Gingerbread Syrup
Pumpkin Spice