

# DAY TIME MENU 11.30 – 16.00 Mon - Sat



## > 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**

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## > TO BEGIN...

**Soup of the day** with toasted ciabatta and salted butter (v) (gf, vegan available)... **7**

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

**Onion Bhaji 'Vegan Scotch Egg'** citrus salad, mango salsa (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 Camembert** studded with garlic, rosemary, red onion marmalade, ciabatta (v)... **10**

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

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## > 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) (GF)... **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**

**North Atlantic Cod**, mussels, spring vegetable curried chowder ... **18**

**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) (gf)... 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

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## > 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

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*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