

DAYTIME MENU



> TO BEGIN...

Split Pea Soup & Foraged Wild Mint chive oil, crème fraîche, ciabatta (gf) (v) (ve available)... **6**

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

Seared King Scallops & Crispy Chicken Skin cauliflower puree, Granny Smith slices, salsa verde (gf)... **11**

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

Braised Ham Hock Terrine piccalilli, pickled spring vegetables, toasted sourdough (gf available)... **8**

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

> MAIN COURSE...

Whitby, Staithes, & Bridlington Crab Thermidor posh chips, garden patch vegetables (gf available)... **22**

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

Pan Fried Fillet of Seabass lobster bisque with a fricassee of garden peas, samphire, baby gem, silver skin onions, smoked pancetta (gf)... **20**

Swains Family Butchers' Rump Steak homemade chips, Yorkshire beer battered onion rings, grilled flat mushrooms, roast tomato (gf available)... **22**
choice of 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 fraîche, hand cut chips and a Forest salad (v)... **14**

Cross Of York Line Caught North Sea Haddock beer 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**

> LIGHT BITES & SNACKS...

Shambles Wild Boar Burger toasted brioche bun, smoked & truffled bacon jam, crispy lettuce, apple compote, proper chips, Forest salad, beer battered onion rings, white truffle slaw... **16**

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

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

Forest Style Caesar Salad confit wild duck leg, aged Parmesan, olive oil & rosemary croutons, salted anchovies, crisp baby gem lettuce, soft hens egg... **15** (with duck) / **10** (without duck)

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

Cream Tea freshly baked scone with jam, clotted cream, fresh strawberries, & hot drink (v)... **7**

2pm – 4pm Forest Afternoon Tea five courses of afternoon tea delights, each with a perfect tea pairing... **19** (please pre-book)

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> SIDES...

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

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

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

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

Buttered New Potatoes (gf)... 4

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

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

> GREAT BRITISH PUDDINGS...

Fruits of the Forest Parfait sicilian lemon sorbet, side oven granola, crème de framboise... 7

54% Dark Chocolate Delice salted caramel, peanut butter ice cream, cocoa nib tuile... 8

Buttermilk Panna Cotta 'Makins of Yorkshire' Strawberries, honeycomb, blanched hazelnut and garden mint... 6

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 Restaurant

A 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

30 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