

EVENING MENU daily from 5pm



The Yorkshire Whole Hog cider braised ham hock bonbon, Doreen's black pudding, pressed belly pork, orchard apple puree... **10**

Prawn Cocktail king prawns, crayfish tail, queeny scallops, Gem lettuce, Marie Rose dressing (gf, df)... **13**

Whole Baked Camembert (for two to share) with garlic, rosemary, red onion marmalade, ciabatta, olive oil & balsamic (v) (gf available)... **15**

Goat's Cheese Croquettes pickled beetroot, dressed leaves, balsamic (v)... **9**

Celeriac Soup with toasted ciabatta and salted butter (v) (gf, ve available)... **7**

Rosemary & Sea Salt Focaccia enough for two, olive oil, balsamic, butter & tapenade (ve available)... **8**

Spiced Chickpea & Lentil Dal flatbread & coriander (ve, gf available)... **8**

Beetroot Cured Salmon fennel & dill salad, capers, crème fraiche (gf)... **11**

Roasted Turkey Breast roast potatoes, honey glazed parsnips, chestnut sprouts, braised red cabbage, pigs in blankets, apricot and sage stuffing, jus (gf available)... **18**

Vegan Salt Baked Celeriac roast potatoes, roasted roots, 'pigs' in 'blankets', braised red cabbage, chestnut sprouts, apricot & sage stuffing, gravy (ve) (gf available)... **18**

Spicy Cauliflower Buffalo Wings marinated in oat milk for 24 hours, mint pea fritter, wasabi lime mayo, proper chips, rocket salad, balsamic (ve)... **16**

Pan Fried Salmon citrus crushed herb potatoes, pea puree, pickled samphire, caper & lemon cream sauce (gf)... **18**

Swains Family Butchers' Rump Steak proper chips, battered onion rings, flat cap mushrooms, roast tomatoes (gf, df)... **25**
add a sauce, brandy peppercorn, red wine (df), béarnaise (all gf)... **2**

Roasted Red Pepper Fusilli produced locally by the Yorkshire Pasta Company with buttered spinach, char grilled courgette, basil pesto (ve)... **13**

Forest Brisket Pie creamed mash potatoes, roasted roots, pancetta, red wine jus... **20**

Roast Yorkshire Duck Breast red wine and orange braised red cabbage, dauphinoise potatoes, red wine jus (gf)... **25**

Grilled Halloumi roasted courgette, red pepper, proper chips, guacamole, creme fraiche, salad (v, gf)... **18**

Forest Beef Burger toasted brioche bun, onion chutney, lettuce, proper posh chips, smoked bacon, chunky tomato, Emmental cheese, salad, white truffle slaw... **18**

Pan Fried Sea Bream gnocchi, sundried tomatoes, olives, rocket & parmesan... **16**



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> SIDES...

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

Proper Posh Chips our delicious twice cooked, hand cut 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

Baked Cauliflower Cheese (v, gf)... 4

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

Thyme & Garlic Root Veg (gf, ve)... 7

Forest Salad Bowl baby leaves, cucumber, tomatoes, peppers, pumpkin seeds, balsamic dressing, pomegranate (ve, gf)... 4

> GREAT BRITISH PUDDINGS...

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

Sticky Toffee Pudding Muscovado toffee sauce, vanilla ice cream (or with custard) (v)... 7

Dark Chocolate Fondant piping hot with vanilla ice cream & boozy cherries (please allow extra time to bake & rest – the pudding we mean!) (v)... 8

Vegan Chocolate Mousse honey comb, raspberries, vegan vanilla ice cream (gf, ve)... 8

Vanilla Cream Brûlée shortbread (v)... 8

Traditional Christmas Pudding winter berries, brandy sauce (v, ve available)... 7

Or why not finish with a cheeky cocktail or see our hot drinks menu? ...

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