EVENING MENU

> TO BEGIN...

The Yorkshire Whole Hog cider braised ham hock bonbon, Doreen's black pudding, pressed belly pork, orchard apple puree... 11

Prawn Cocktail king prawns, crayfish tail, queeny scallops, Gem lettuce, Marie Rose dressing... 14 gf

Goat's Cheese Croquettes pickled beetroot, dressed leaves, balsamic... 10 v

Soup of the Day with toasted ciabatta and salted butter... 8 v gfo veo

Rosemary & Sea Salt Focaccia enough for two, olive oil, balsamic, butter & tapenade... 9 v veo

Spiced Chickpea & Lentil Dal flatbread & coriander (ve, gfo) ... 10

Forest Sharer for 2 truffled creamy mushrooms & garden herbs, toasted ciabatta, oils & salted butter... 16 v

Forest Brisket Nachos to Share crunchy and cheesy nachos, pulled brisket in red wine jus, guacamole, creme fraiche, sriracha and spring onions (gf) ... 18

> MAINS...

Swains Family Butchers' Rump Steak homemade chips, battered onion rings, flat cap mushrooms, roast tomato... 28 gf
add a sauce - brandy peppercorn, red wine, béarnaise... 2 gf

Spicy Cauliflower Buffalo Wings marinated in oat milk for 24 hours, crispy pea fritter, wasabi lime mayo, proper chips, rocket salad, balsamic... 17 ve

Roasted Duck Breast braised red cabbage, dauphinoise potato, boozy cherry jus... 28 gf

Roasted Red Pepper Fusilli produced locally by the Yorkshire Pasta Company with spinach, char grilled courgette, basil pesto... 15 v

Pan Fried Salmon citrus crushed potatoes, pea puree, pickled samphire & capers, lemon cream sauce... 18 gf

Grilled Halloumi roasted courgette, red pepper, chunky chips, guacamole, creme fraiche... 18 v gf

Cumberland Sausage Heaven & Earth mash (onion chutney, black pudding), cabbage, leeks & gravy... 18 gfo

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

Chopped Chicken Salad diced chicken breast, crunchy salad, avocado, wasabi mayo, olive oil dressing (gf, df)... 18

gf/gfo- Gluten free/ option available v- Vegetarian ve/veo- vegan/ option available
Most dairy can be substituted- just ask!

EVENING MENU

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

> SIDES...

Yorkshire Pudding with a jug of gravy... **3** v

Proper Posh Chips our delicious twice cooked, hand cut chips, topped with crispy Parma ham, grated egg, truffle oil, Parmesan... **6** gf

Chef's Hand Cut Chips... **4** ve gf

Skinny Fries... **4** ve gf or go posh... **6** gf

Baked Cauliflower Cheese... **6** v gf

Battered Onion Rings... **4** ve gf

Forest Salad Bowl baby leaves, cucumber, tomatoes, peppers, pumpkin seeds, balsamic dressing, pomegranate... **6** ve gf

> GREAT BRITISH PUDDINGS...

Roasted Apple and Fruits of the Forest Crumble with vanilla ice cream or custard... **8** gf v

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

Dark Chocolate Fondant piping hot with vanilla ice cream & boozy cherries (please allow extra time to bake & rest – the pudding we mean!)... **9** v

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

Vanilla Creme Brulee shortbread... **7** v

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