

SUNDAY LUNCH MENU Noon - 4pm



> Snacks & Bites

Breakfast Ciabatta Swains of York sausage & bacon served in a toasted ciabatta, Yorkshire crisps, side salad ... **12** add a fried egg... **1.50**

Soup of the day toasted ciabatta & salted butter... **7** v veo gfo

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

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... **14** gf

York Mini Yorkshire Puddings Three Ways Swains Butcher brisket beef with horseradish, battered sausage, mushy peas... **12**

Heritage Tomatoes olive tapenade, basil pesto, feta cheese, balsamic and focaccia... **9** v

> For two to Share

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

Yorkshire Ploughman's a York market sourced lunch to share, pork pie, cheese, pickle, pickled onions, ham, ham-hock, beetroot pickled egg, ciabatta... **18**

Forest Brisket Nachos to Share crunchy and cheesy nachos, pulled brisket in red wine jus, guacamole, creme fraiche, sriracha and spring onions ... **15** gf

> Sunday Roasts

Beef Topside, Roast Chicken or Roast Pork
All roasts are garnished with Yorkshire Pudding, thyme roast potatoes, cauliflower cheese, roasted roots, rosemary and red wine jus... **20** gfo

Butternut Squash garnished with Yorkshire Pudding, thyme roast potatoes, cauliflower cheese, roasted roots and vegetable gravy... **18** v gfo veo

> Main Meals

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

Line Caught North Sea Haddock battered fish & chips, with crushed peas, tartar sauce, lemon wedge... **16** gf

Roasted Red Pepper Fusilli produced locally by the Yorkshire Pasta Company with spinach, char grilled courgette, basil pesto ... **14** ve

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

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

Chopped Chicken Salad diced chicken breast, crunchy salad, avocado, wasabi mayo, olive oil dressing... **16** gf, df

Cumberland Sausage Heaven & Earth mash (onion chutney, black pudding), cabbage, leeks & gravy... **16** gfo

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... **6** ve gf

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