

EVENING MENU

> TO BEGIN...



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

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

Soup of the Day with toasted ciabatta and salted butter... **7** v gfo veo

Rosemary & Sea Salt Focaccia enough for two, olive oil, balsamic, butter & tapenade... **8** v veo

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

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) ... **15**

> MAINS...

Swains Family Butchers' Rump Steak homemade chips, battered onion rings, flat cap mushrooms, roast tomato... **26** 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... **16** 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... **14** 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... **16** 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)... **16**

*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