

EVENING MENU daily from 5pm



> 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 (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**

Soup of the Day 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**

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

> MAINS...

Swains Family Butchers' Rump Steak homemade chips, battered onion rings, flat cap mushrooms, roast tomato (gf, df)... **25**

add a sauce - brandy peppercorn, red wine (df), béarnaise (all gf)... **2**

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

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

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

Pan Fried Salmon citrus crushed potatoes, pea puree, pickled samphire & capers, lemon cream sauce (gf)... **16**

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

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

Cumberland Sausage Heaven & Earth mash (onion chutney, black pudding), cabbage, leeks & gravy... **15**

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

EVENING MENU daily from 5pm



> 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)... **4**

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 Creme Brûlée shortbread (v)... **8**

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.