



<b>Poached Eggs &amp; Smashed Avocado</b> (Vg*,E,G,S On Toasted Sourdough	50) £11.50
Streaky Bacon Puccia (So,G,Mu)	£10.50
<b>Smoked Salmon &amp; Scrambled Eggs</b> (G,E,So,F,N On toasted Sourdough	M)£14.50
TABLE NIBBLES	
<b>Sourdough</b> (G, M) Sea Salted Local Butter	£6.00
STARTERS	
<b>Daily Soup</b> (G) With Freshly Baked Bread	£7.50
<b>Baked Camembert</b> (V,M,Mu,G) (May contain Su) Sourdough & Fruit Chutney	£9.00
Ham Hock, Pickled Carrot & Mustard Terrin Fruit Chutney, Watercress and Sourdough (Su,G)	<b>ne</b> £10.50
<b>Crispy Calamari</b> (Mo,Se,M,G,E) Sweet Chilli Glaze, Sesame Seeds & Lime Yoghurt	£10.95
The Forest Salad Vg*,M,Mu) (May contain Su) Mixed Leaves, Roasted Peppers, Artichokes, Feta & Pumpkin Seeds	£9.50
Caesar Salad (F,G,E,Mu,M,Se) Baby Gem, Parmesan, Anchovies, Croutons,	£9.95
Caesar Dressing Add Chicken	£7.50

Served from 9:30am to 11.00am

**BRUNCH** 

### **MAIN COURSE DISHES**

The Forest Salad (Vg\*,M,Mu,Su) £14.95 Mixed Leaves, Roasted Peppers, Artichokes, Feta & Pumpkin Seeds Caesar Salad (F,G,E,Mu,M) £14.95 Baby Gem, Parmesan, Anchovies, Croutons, Caesar Dressing £7.50 Add Chicken **Tuna Niçoise** (F,E,Mu) £22.00 Olives, Cucumber, Green Beans, Potato & Boiled Egg with House Dressing Forest Row's Tablehurst Farm Bio-dynamic Farmed Beef Burger (M,G,Mu,Su) £19.95 Potato Bun, Cheddar, Red Onion Confit, Beef Tomato, Gem, Gherkin, Mayo, Onion Rings & Skinny Fries Steak 'n' Frites (Mu,E) £21.00 Minute Steak with Skinny Fries, Mustard Mayonnaise & Watercress

# Beyond Meat Burger (PB,G,Mu,Su) £19.50 Skinny Fries

Vegan Cheese, Potato Bun, Red Onion Confit, Gem, Beef Tomato, Gherkin, Mayo, Onion Rings & Skinny Fries

## Grilled Daily Fish (F,Su) £24.00 Samphire, New Potatoes, Capers, Tomato &

Basil Salsa

## **Roasted Chicken** (M,Mu,G) (May contain nuts) £26.50 Pesto Loaded Fries, Parmesan and House Salad

## **Sundried Tomato Linguini** (V,G,Su,E) £19.00 (May contain N & Su)

Artichoke, Baby Spinach with Pesto

#### SHARING BOARDS (minimum 2 people)

Cheese (G,M,Su) £22.00pp Selection of British Cheeses with Grapes, Chutney, Quince Jelly and Crackers

Charcuterie & Pates (Mu,G,Se,Su, M, E) £22.00pp Selection of Cured Meats & Pates with Baked Breads, Pickles & Hummus

**A Combination of the Two** £22.00pp

#### STONE BAKED PUCCIA BREADS

Goats Cheese (V,So,M,Su,G,Mu)£16.00Roquette, Artichokes & Onion Marmalade£16.00Minute Steak (So,E,Mu,M,G)£16.00Mustard Mayo, Gem, Gherkin, Parmesan

Served with Salad Garnish & Skinny Fries

#### SIDE DISHES

<b>Onion Rings</b> (G,E) Sweet chilli mayonnaise	£6.50
Truffle & Parmesan Long Stem Broccoli (M)	£6.50
<b>Baby Gem Salad</b> (G,M) House Dressing & Crispy Onion	£6.50

#### **DESSERTS**

all priced at £9.50

Plant Based & Gluten Free Chocolate & Raspberry Tart (So)
Oat Milk Ice Cream

**Passion Fruit & White Chocolate Cheesecake** (G,E,M,So)

Raspberry Sorbet

Fresh Fruit Plate

Seasonal Berries & Sorbet

#### **Selection of British & Local Cheeses**

(Su,M,G,Ce) (May contain Su) Fruit Chutney, Grapes, Celery & Crackers (£5.00 supplement)

#### **Selection of Local Ice Creams**

(Please ask for flavours & allergens)
2 scoops £4.50 3 scoops £7.50

#### **Selection of Sorbets**

(Please ask for flavours)

2 scoops £4.50 3 scoops £7.50

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your choices.

 $\label{eq:central} \begin{tabular}{ll} $Ce-celery $C-crustaceans $E-egg $F-fish $G-cereals$ \\ &containing gluten $L-lupin $M-milk \& dairy \end{tabular}$ 

Mo - molluscs Mu - mustard N – tree nuts

P – peanuts Se - sesame Sh – shellfish So – soybeans Su - sulphur dioxide & sulphites

V – vegetarian PB – plant based

A discretionary 12.5% service charge will be added to your bill for food and beverage service and shared amongst the team.

Nut free pesto available / Gluten free dishes available  $Vg^*$  - Dish can be adapted to vegan - please ask your server

£6.50