



TABLE NIBBLES

Mini Brie Rolls, Fig Confit & Butter	(G,M,Mu,Su) £7.00
A Bowl of Marinated Mixed Olives & Focaccia	(G,V,PB) £7.00

STARTERS

Soup of the Day with Warm Bread	(G,V,PB) £7.50
King Prawn Cocktail	(Sh,G,E,Mu) £13.50
Sourdough, Baby Gem, Cocktail Dressing Add Caviar £3.50	
Burrata Cheese	(V,M,Su,G) £13.50
Char-Grilled Vegetables, Balsamic, Focaccia	
Chicken Liver Pate	(M,Mu,Su,E,G) £11.50
Fig Jam, Toasted Brioche, Watercress	
John Ross Smoked Salmon	(G,M,F) £13.50
Crème Fraiche, Blinis, Lemon Watercress, Herb Oil	
Ricotta, Pea & Spinach Arancini	(V,M,G,Se) £11.50
Hummus, Parmesan, Roquette	

MAIN COURSES

Duck Leg Confit “Cassoulet”	(M,Su) £28.00
Chorizo, Baby Spinach, Mini Hash Browns, Red Wine	
Tablehurst Farm Grilled Cumberland Sausages	(M,Su,Ce) £19.50
Crushed Celeriac, Red Onion Confit, Tenderstem, Red Wine Jus	
Rigatoni Pasta	(V,PB,G,May Contains Mu) £18.50
Spinach, Green Pesto, Creamy Vegan Parmesan Sauce, Crispy Onions	
Smoked Haddock & Chive Fishcake	(F,M,G,So) £23.00
Pomme Anna, Spinach, Applewood & Butter Sauce	
Spiced Carrot Wellington	(M,G) £22.50
Spiced Marmalade, Sunflower Seeds, Baby Spinach, Herb Butter Sauce, Fennel	

BURGERS & GRILLS

Forest Row’s Tablehurst Farm Bio-Dynamic Farmed Beef Burger & Pulled Pork	(M,G,Mu,Su) £21.95
Potato Brioche Bun, Cheddar, Caramelised Onion Chutney, Beef Tomato, Gherkin, Onion Rings & Fries	
Grilled Butterfly Chicken Breast Burger	(G,M,Mu,Su) £19.95
Potato Brioche Bun, Cheddar, Caramelised Onion Chutney, Beef Tomato, Gherkin, Onion Rings & Fries	
The Beyond Meat Burger	(PB,Mu,G,So,Su) £19.50
Potato Brioche Bun, Vegan Cheese, Caramelised Red Onion Chutney, Beef Tomato, Gem, Fries & Onion Rings	
Grilled Sirloin Steak Frites	(Mu,E) £26.00
Aioli, Watercress, Skinny Fries	
Kitchen Rainbow Salad	(PB, G,So) £14.50
Roasted Peppers, Bulgar Wheat, Mixed Leaves Lentils, Harissa, Roasted Butternut Squash, Yoghurt & Lime Dressing, Toasted Pumpkin Seeds Add Grilled Chicken £3.50	
Classic Caesar Salad	(F,M,G,Se) £14.50
Baby Gem Lettuce, Anchovies, Parmesan, Croutons, Caesar Dressing Add Grilled Chicken £3.50	

PIZZA

10” Margherita Pizza with a Choice of Two Toppings	(G,M,May Contain So, Mu) £16.50
Gluten Free Pizza Bases Are Available	
Choose from:	
Grilled Mushrooms (PB)	
Olives (PB)	
Artichokes (PB)	
Smoked Chicken	
Pulled Pork	
Extra Cheese (M) or Plant-Based Cheese (PB)	
Additional Toppings	£1.50 per topping

BRASSERIE LUNCHTIME OFFER

Available 12pm - 3pm Daily

Stone Oven Baked Panzerotto Bread with Salad Garnish & Skinny Fries	(May Contain So) £14.50
Choose from:	
Smoked Salmon Cream Cheese, Artichokes, Roquette (G,M,F,Su,Mu)	
Pulled Pork, Cheddar Cheese, Roquette, Gherkin, Chilli Mayonnaise (G,Su,Mu,M)	
Goats Cheese, Pesto with Artichokes, Roquette (V,G,Mu,Su,M)	

SIDES

Plain Fries	£6.00
Mixed Side Salad	(Mu) £5.50
Honey Glazed Rainbow Carrots	£6.50
Mini Hash Browns	£6.50

DESSERTS

All Priced At £10.50

Sticky Toffee Pudding	(M, E, G)
Salted Caramel Sauce & Vanilla Ice Cream	

Plant Based Chocolate Truffle Torte	(PB, N, So)
Oat Milk Ice Cream, Roasted Hazelnuts	

Lemon Choux Bun	(G, M, E)
Mascarpone Raspberry Puree, Raspberry Sorbet	

Selection of Local Ice Creams and Sorbets	
Please ask for allergen information	

Why not treat yourself to a glass or bottle of our Bluebell wines? Local and delicious, much like the food served within the Forest Brasserie, Bluebell Vineyard produces some of the finest English wines by hand.

Please see our drinks list for pricing

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.

Ce – celery C – crustaceans E – egg F -fish G – cereals containing gluten L - lupin M – milk & dairy Mo - molluscs Mu - mustard N – tree nuts P – peanuts Se - sesame Sh – shellfish So – soybeans Su - sulphur dioxide & sulphites V – vegetarian PB – plant based

Nut free pesto available / Gluten free dishes available

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