



STARTERS

Soup of the Day with Warm Bread
(G,V,PB)

King Prawn Cocktail (Sh,G,E,Mu)
sourdough, baby gem, cocktail dressing
Add Caviar £3.50

Burrata Cheese (V,M,Su,G)
char-grilled vegetables, balsamic, focaccia

Chicken Liver Pate (M,Mu,Su,E,G)
fig jam, toasted brioche, watercress

John Ross Smoked Salmon (G,M,F)
crème fraiche, blinis, lemon, watercress, herb oil

Ricotta, Pea & Spinach Arancini (V,M,G,Se)
hummus, parmesan, roquette

MAIN COURSES

Duck Leg Confit “Cassoulet” (M,Su)
chorizo, baby spinach, mini hash browns, red wine

Tablehurst Farm Grilled Cumberland Sausages (M,Su,Ce)
crushed celeriac, red onion confit, tenderstem, red wine jus

Rigatoni Pasta (V,PB,G,May Contains Mu)
spinach, green pesto, creamy began parmesan sauce, crispy onions

Smoked Haddock & Chive Fishcake (F,M,G,So)
pommes Anna, spinach, Applewood & butter sauce

Spiced Carrot Wellington (M,G)
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)
potato brioche bun, cheddar, caramelised onion chutney, beef tomato, gherkin, onion rings & fries

Grilled Butterfly Chicken Breast Burger (G,M,Mu,Su)
potato brioche bun, cheddar, caramelised onion chutney, beef tomato, gherkin, onion rings & fries

The Beyond Meat Burger (PB,Mu,G,So,Su)
potato brioche bun, vegan cheese, caramelised red onion chutney, beef tomato, gem, fries & onion rings

Grilled Sirloin Steak Frites (Mu,E)
aioli, watercress, skinny fries

SALADS & HEALTHY PLATES

Kitchen Rainbow Salad (PB, G,So)
roasted peppers, bulgar wheat, mixed leaves, lentils harissa, roasted butternut squash, yoghurt and lime dressing, toasted pumpkin seeds
add grilled chicken £3.50

Classic Caesar Salad (F,M,G,Se)
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)
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

Stone Oven Baked Panzerotto Bread with Salad Garnish & Skinny Fries (May Contain So)

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)

goat's 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

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.