



# Wine List

## REDS

## WHITES

<b>1 Ugni Blanc Colombar, La Bastille, France</b>	2.80	4.00	5.60	17.00
Aromatic, citrus and slightly floral on the nose. Excellent mouthfeel, with juicy pear fruit and added citrus character.				
<b>2 Chardonnay, Origen Reserva, Chile</b>	3.40	4.90	6.80	20.50
Inviting nose of mango and pineapple with subtle vanilla notes. Balanced by the tropical fruit core and dash of white pepper spice on the finish.				
<b>3 Picpoule de Pinet, Cuvée Prestige, France</b>	3.70	5.30	7.40	22.00
Very pale straw in the glass, the floral aromatics on the nose lead to a crisp dry palate with fruit nicely balanced by acidity and fresh, citrus zest				
<b>4 Muscadet 'Clos de la Chapelle', Gibert Chon, France</b>	4.00	5.60	8.00	24.00
Charming nose of lemon citrus, apple with undertones of ripe Cantaloupe melon.				
<b>5 Sauvignon Blanc, Esk Valley Marlborough, New Zealand</b>	4.90	6.80	9.50	29.00
True to its Marlborough origins the flavours are a mix of ripe tropical fruits, citrus and cooler notes of fresh herbs. It is dry and full-bodied but a crisp finish provides freshness and length.				
<b>6 Bodegas Bardos Verdejo, Rueda, Spain</b>	4.10	5.90	8.20	25.00
Vibrant aromas of lemon citrus, apple and white peach, with touches of gooseberry and fennel.				
<b>7 Camille de Labrie, Vin de France</b>	4.40	6.30	8.80	26.50
Rich and round yet very balanced white Bordeaux, offering a core of exotic fruit and integrated oak with a great finish.				
<b>8 Albarino, Pazos de Lusco, Spain</b>	4.90	6.90	9.80	29.00
Bright pale yellow in color. Powerful nose with aromas of fresh herbs, tropical fruits and floral tones.				
<b>8 Petit Chablis, Vibrant La Chablisienne, Burgundy.</b>	5.50	7.80	11.00	33.00
Fresh, lively citrus-dominated nose with a touch of pineapple fruit.				
<b>9 Pinot Grigio, Castello Banfi San Angelo, Italy</b>	5.70	8.30	11.40	34.50
Fresh bouquet with notes of pear, peach, anise and honey. The palate is fruity and crisp, very refreshing.				
<b>10 Pouilly – Fume, Chateau de Tracy, Loire, France</b>				54.00
A classic Pouilly Fume nose of lemon citrus and grapefruit, with hints of freshly cut grass and herb. Aromatic and elegant.				

## SPARKLING

<b>20 Prosecco, DOC Brut Terre di Sant'Alberto</b>	4.10	25.00
<b>21 Prosecco, DOC, Brut Terre di Sant'Alberto Rose</b>	4.10	25.00
<b>22 Taittinger Brut Reserve Champagne NV</b>	10.50	63.00
<b>23 Taittinger Brut Prestige Rosé Champagne NV</b>		75.00
<b>24 Nyetimber Classic Cuvee Sparkling NV</b>		44.00

**30 Carignan/ Merlot, La Bastille, France** 2.80 4.00 5.60 17.00  
Forward, red cherry and plum fruit on the nose  
Enhanced with soft black fruit and a touch of raisin.

**31 Cielo Primitivo, Puglia, Italy** 3.00 4.30 6.00 18.00  
Ripe plums, cherry jam and tobacco fill the glass followed by deft hints of cocoa, vanilla and coffee.

**32 Origen Reserva Carmenere, Chile** 3.40 4.90 6.80 20.50  
Classic nose of autumn hedgerow and bramble fruits, with impressive purity of blackberry underpinned by mocha and black pepper spice.

**33 Minervois, Via Nostrum, Foncalieu,** 4.10 5.90 8.00 25.00  
Intense aromas of red and black fruits fused with liquorice and black pepper spice.

**34 Crianza Rioja, Cune Vina Real Spain** 4.40 6.30 8.80 26.50  
Lovely complexity and smooth tannins along with enticing bramble and sweet spice aromas.

**35 Los Olivos, Malbec, Zuccardi, Argentina.** 4.40 6.30 8.80 26.50  
Elegant plum, blackberry and white pepper notes, with a long fruity finish..

**36 Castello Banfi, Col di Sasso, Tuscany** 4.40 6.30 8.80 26.50  
Black cherries and spice with soft tannins, delivering persistent black-fruit flavours and subtle hints of smoke.

**37 Shiraz/ Grenache, Hancock and Hancock, Australia** 4.80 6.90 9.60 29.00  
Intense purple fruit and peppery spice from the shiraz while the Grenache brings a fragrant floral note.

**38 Chateau Musar, Musar Jeune Lebanon** 5.00 7.10 10.00 30.00  
Lovely, vibrant red and blackcurrant fruits with added raspberries and cherries

**39 Pinot Noir, Crusher Winery California** 5.50 7.90 11.00 33.00  
Smouldering away with inviting aromas of wild cherry, raspberry and cedar that combine with flavours of cherry and cranberry.

**40 Verso Rosso Salento Puglia** 37.00  
Juicy, full-flavoured wine is a blend of Negroamaro, Primitivo and Malvasia Nera. It's rich, dark fruit makes it very easy to drink and there is a broad appeal here, with a delicious velvety texture and soft finish.

**41 Fleurie, Domaine De La Madriere** 48.00  
Located in the heart of the region, Fleurie is often regarded as the 'Queen of Beaujolais'. The vineyards are planted at a higher altitude on steep slopes and as a result, the wines are lighter in style and deemed more feminine with their aromas of rose, iris and violet.

**42 La Fugue de Nenin, Pomerol, France** 60.00  
Lovely rich and developed aromas of black cherries with a touch of cedar. Mature red and black fruit characters.

## ROSÉ & DESSERT

**50 Zinfandel, Compass Point California.** 3.00 4.30 6.00 18.00  
Lively and refreshing flavours of ripe strawberry and juicy watermelon combine with a delicate sweetness and crisp acidity.

**51 Figuiere Mediterranee Rose, France** 4.40 6.40 8.80 26.50  
Classic style full of bright red fruit and delicate Spice and a clean, fresh acidity.

**52 Whispering Angel, Chateau d'Esclans, Rose** 45.00  
An elegant and beautiful wine with lots of juicy red fruit nestled cosily amongst some beautiful spice and dried wild herbs.

**53 Chateau Petit Vedrine, Sauternes** 8.00 48.00  
Rich honeyed blend is laden with citrus and quince.





FORRESTER'S  
ARMS

## To Start



### Local Game Terrine

Quince jam & sourdough toast £7.95

### Smoked Duck Breast Asian Salad

Toasted sesame seeds £7.95/£13.95 as a main course (gf)

### Beetroot Carpaccio

Goats cheese, honey £6.95(v,gf)

### Soup of the Day

With a warm mini loaf & raw butter £5.95 (v\*gf)

## Classics & Grills

### Beer Battered Haddock

Chips, mushy peas & tartar sauce

£15.95 (\*GF)

### Beef or Vegetable Lasagne

Home-baked garlic baguette & salad

£14.95 (\*V)

### Pie of the Day

Mash or chips, seasonal vegetables £14.95

### Thorntons of Easingwold Sausages

Mash, seasonal vegetables & onion gravy

£13.95

### Heck 'Power to the Pea' Sausages

Mash, seasonal vegetables & onion gravy

£13.95 (v,gf, \*vn)

### Forrester's Burger

Chuck, short rib & brisket, topped with bacon and Yorkshire cask cheese in a Nashville bun with skinny fries, coleslaw & relish £14.95

### Bangkok Bad Boy Burger

Spicy oriental vegan burger with chilli & lemongrass, in a brioche-style bun with hummus and a side of fries £13.95 (vn)

### 10oz Ribeye Steak

Triple cooked chips, house salad, confit cherry tomatoes, garlic mushroom & blue cheese sauce from cattle reared in Kilburn £23.95(GF)



## Pizza

HAND MADE, STONE-BAKED

### Margarita

Tomato sauce, mozzarella £10.95

### Quattro Formaggio

Goat's cheese, brie, cheddar & mozzarella £11.95

### Pepperoni

Sweet ruqitto peppers £11.95

### Meat Feast

Pepperoni, chorizo, spicy chicken, prosciutto & bacon £11.95

### Mediterranean Vegetables

Tomato sauce, mozzarella £10.95

### Prosciutto & Mushroom

Tomato sauce & mozzarella £11.95

### Festive Pizza

Turkey breast, pigs in blankets, stuffing & sage £11.95

Gluten free bases available

## Salads

### Ploughmans Platter

Pork pie, York ham, cheddar & blue cheese, chutney & mini loaf £10.95

### Cobb Salad

Boiled egg, avocado, blue cheese, bacon, tomato, blue cheese dressing £11.95

with chicken breast £16.95  
smoked salmon or smoked duck breast £15.95

**Parking:** Please note the carpark is owned and maintained by Kilburn Parish council who ask for a donation towards its upkeep. If you would like to add a donation to your bill please ask and we will pass it on. Please see our blackboards for today's specials. Allergens & Special Requests: Please alert us to any allergies or preferences. (GF) gluten Free. (V): Vegetarian (VN): Vegan. (\*) can be adapted.