



FORRESTERS ARMS

TRADITIONAL PUB & DINING WITH ROOMS

STARTERS

Seasonal soup of the day served with homemade bread
£6.95 (V, GF*)

Baked crottin cheese, heritage beetroot, Apple, candied walnuts
£7.95 (GF, V)

Ham hock terrine, pea purée, crispy egg, game chips
£6.95

Smoked haddock fishcake, charred leek, tartare dressing,
parsley emulsion
£6.95

Prawn and crayfish cocktail, pickled cucumbers, baby gem,
tapioca crackers
£7.95 (GF)

Smoked duck croquets, carrot and anise purée, rainbow carrots,
pickled blackberries
£7.95

MAINS

CLASSICS

Pie of the day Served with seasonal
vegetables, gravy and the choice of mash or
twice cooked chips
£14.95

Beer battered fillet of haddock, chunky triple
cooked chips, mushy peas, tartare sauce
£14.95

Trio of sausages with champ mash, seasonal
vegetables, onion gravy, crispy shallots
£14.95 (GF*)

Sweet potato and squash tagine, jeweled
cous cous, mint yoghurt, dukkha
£13.95 (GF, VN*)

SIDES

All sides £3.50
Seasonal vegetables
Triple cooked chips
Mashed Potato
House Salad

SEASONAL DISHES

Braised pork belly and glazed cheek, trio of
parsnip, burnt apple purée
£16.95 (GF)

Venison cushion, pomme Anna, roast squash
purée, crispy cavello nero, blackberry jus
£18.95 (GF)

Barn raised chicken supreme, confit leg fritter,
thyme roasted fondant potato, celeriac, charred
corn and wing jus
£18.95

Pan fried chalk stream trout, parmentier potatoes,
roasted and tempura cauliflower, curried cream
£16.95

Roasted squash risotto, crispy kale, Yorkshire
fettle, sticky pumpkin seeds
£15.95 (GF, VN*)

GRILL

Forrester's burger, specially selected chuck,
shortrib and brisket, topped with smoked
bacon and cheddar served in a brioche bun
with relish and skinny fries
£14.95

Forrester's Vegan burger Portobello
mushroom, marinated vegan cheese,
Pesto mayonnaise
£13.95 (VN)

Salt aged Waterford farm sirloin, confit
tomato, herb roasted field mushroom, pickled
onion rings
Triple cooked chips, cafe Paris butter
£18.95

DESSERTS

Sticky toffee pudding, butterscotch sauce
and vanilla ice cream
£6.95

Salted brioche treacle tart, lemon curd ice
cream, honey granola £6.95
Almond and raspberry slice, raspberry sorbet
£5.95 (VN)

chocolate brownie, chocolate mousse, salted
caramel sauce and caramel ice cream
£5.95 (GF)

Lemon posset, blackberry sorbet, fresh
blackberries and meringues
£5.95 (GF)

Selection of local cheeses, chutney, apple,
grapes, celery, Yorkshire Brack and
biscuits
3 cheeses **£6.95**
5 cheeses **£8.95** (gluten free)

WINE LIST

WHITE BY THE GLASS

	125ml	175ml	250ml	Bottle
Ugni Blanc Colombard, La Bastille, France	2.80	4.00	5.60	17.00
<i>Aromatic, citrus and slightly floral on the nose. Excellent mouthfeel, with juicy pear fruit and added citrus character.</i>				
Verdejo, Dona Victorina, Spain	3.00	4.30	6.00	18.00
<i>Crisp and not too dry, with aromas and flavours of apples, pears and a hint of gooseberry.</i>				
Chardonnay, The Accomplice, Australia	3.10	4.50	6.20	19.00
<i>Aromas of peach and nectarine complemented with some very subtle vanilla oak. The palate is soft with a creamy texture</i>				
Picpoule de Pinet, Cuvee Prestige, France	3.70	5.30	7.40	22.00
<i>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</i>				
Sauvignon Blanc, Taringi, Marlborough, New Zealand	4.00	5.60	8.00	24.00
<i>Lovely lifted notes of gooseberry and ripe guava on the nose and a beautiful fresh, crisp palate.</i>				
Lugana La Rifra, Libiam, Italy	4.70	6.60	9.40	28.00
<i>Aromatic nose of lemon citrus, white peach and chamomile. Luscious, creamy and silky on the pallet.</i>				
Albarino, Pazos de Lusco, Spain	4.90	6.90	9.80	29.00
<i>Bright pale yellow in colour. Powerful nose with aromas of fresh herbs, tropical fruits and floral tones.</i>				
Chardonnay, De Loach Heritage Reserve California	5.50	7.80	11.00	33.00
<i>Sophisticated tropical flavours and orange citrus characters.</i>				
Pinot Grigio, Castello Banfi San Angelo, Italy	5.70	8.30	11.40	34.50
<i>Fresh bouquet with notes of pear, peach, anise and honey. The palate is fruity and crisp, very refreshing.</i>				
Pouilly – Fume, Chateau de Tracy, Loire, France				54.00
<i>A classic Pouilly Fume nose of lemon citrus and grapefruit, with hints of freshly cut grass and herb. Aromatic and elegant.</i>				

CHAMPAGNE & SPARKLING

	125ml	Bottle
Prosecco, Cielo Spumante Cuvee Privee, Italy	3.70	22.00
Cava, Vilarnau, Brut Reserva, Spain	4.50	25.00
Veuve Cliquot 'Yellow Label' Champagne		78.00
Nyetimber Classic Cuvee Sparkling NV		44.00
Taittinger Brut Reserve Champagne NV	10.00	60.00

RED BY THE GLASS

	125ml	175ml	250ml	Bottle
Carignan/ Merlot, La Bastille, France	2.80	4.00	5.60	17.00
<i>Forward, red cherry and plum fruit on the nose Enhanced with soft black fruit and a touch of raisin.</i>				
Malbec, Ceibo, Argentina	3.00	4.30	6.00	18.00
<i>Complex aromas of dark berry fruits are present Alongside soft hints of chocolate, coffee and tabacco.</i>				
Primitivo, Cielo, Puglia, Italy	3.40	4.90	6.80	20.50
<i>Notes of ripe plums, cherry jam, tobacco. With hints of cocoa, vanilla and coffee</i>				
Crianza Rioja, Cune Vina Lobera Spain	4.10	5.90	8.00	25.00
<i>Rich, deep aromas of bramble, red autumn fruit with a hint of balsamic and warm spices from fine oak</i>				
Carmenere, Secrets Viu Manent Chile.	4.20	6.00	8.40	25.00
<i>Laden with cherry and plum with the usual spice and coffee characteristics.</i>				
Castello Banfi, Col di Sasso, Tuscany	4.40	6.30	8.80	26.50
<i>Black cherries and spice with soft tannins, delivering persistent black-fruit flavours and subtle hints of smoke.</i>				
Shiraz/ Grenache, Hancock and Hancock, Australia	4.80	6.90	9.60	29.00
<i>Intense purple fruit and peppery spice from the shiraz while the Grenache brings a fragrant floral note.</i>				
Pinot Noir, Crusher Winery California	5.20	7.30	10.40	31.00
<i>Smouldering away with inviting aromas of wild cherry, raspberry and cedar that combine with flavours of cherry and cranberry.</i>				
Meerlust Red, South Africa	5.50	7.90	11.00	33.00
<i>Expressive nose of cassis and blackcurrant black plum with a core of vanilla and chocolate</i>				
La Fugue de Nenin, Pomerol, France				60.00
<i>Lovely rich and developed aromas of black cherries with a touch if cedar. Mature red and black fruit characters.</i>				

ROSÉ BY THE GLASS

	125ml	175ml	250ml	Bottle
Zinfandel, Compass Point California.	3.00	4.30	6.00	18.00
<i>Lively and refreshing flavours of ripe strawberry and juicy watermelon combine with a delicate sweetness and crisp acidity.</i>				
Figuiere Mediterranee Rose, France	4.40	6.40	8.80	26.50
<i>Classic style full of bright red fruit and delicate Spice and a clean, fresh acidity.</i>				

DESSERT WINE

Chateau Petit Vedrine, Sauternes	8.00	48.00
<i>Rich honeyed blend is laden with citrus and quince.</i>		