



FORRESTER'S ARMS

TRADITIONAL PUB & DINING WITH ROOMS

DINNER MENU

Available from 5pm

Good food is the foundation of genuine happiness
Auguste Escoffier

COCKTAILS

White Negroni

Masons gin, Lillet blanc, suze, twist of lemon **£9**

Espresso Martini

Vodka, Mr Blacks cold brew liqueur, espresso **£9**

Apricot Spritz

Giffards apricot liqueur, prosecco, soda **£8**

Bramble

Wendsleydale gin, crème de mure, citrus & sugar **£9**

Paloma

Wendsleydale T'Quila, grapefruit. lime, agave, soda **£9**

Kir Royale

Taitinger champagne, chambord **£13**

Glass of Taitinger £13



Tomato & Red Pepper Soup

With freshly baked bread **£6.95** (*GF)

Veduja Risotto

Chilli & peppers, deep-fried salsify, yarrow and parsley pesto **£8.95** (Vn)



STARTERS **Smoked Trout Ravioli**

Seared scallop, crispy black pudding, apple salad & chive butter **£9.95**

Grilled Lamb Chop

Crispy goat cheese, salsa Verdi & cured tomatoes **£9.95** (Vn)

Carpaccio of Octopus

Crab mayonnaise, fennel & bee pollen salad **£9.95**

Home cured bresaola

Black olives, watermelon, roquette sorbet **£7.95** (*gf)

SHARERS

Freshly Baked Home-made Bread

Fountains gold cheese custard **£6.95**

Marinated Olives

Full-bodied and bold flavour **£4.95** (V)



Fish Platter

Prawn cocktail, smoked salmon, smoked mackerel, salt & pepper squid, whitebait, tartar sauce & home-made bread **£19.95**

Meat Platter

Cured meats and charcuterie, chicken liver pate, olive tapenade, pickles, home-made bread **£17.95**

Antipasti Platter

Marinated olives, stuffed sweet peppers, sun-dried tomatoes, hummus & home-made bread **£16.95** (V)



Garlic Pizzette

Stonebaked garlic bread sharer **£6.95 with cheese £7.95**

HAND STRETCHED, STONE BAKED PIZZA

Margherita

Marinara sauce & mozzarella **£12.95** (V)

Goats Cheese & Red onion

Marinara sauce & mozzarella **£13.95** (V)

Pepperoni

Marinara sauce & mozzarella, sweet ruquitto peppers **£13.95**

Meat Feast

Marinara sauce & mozzarella, pepperoni, chorizo, spicy chicken & bacon **£13.95**

Provencale Vegetables

Marinara sauce & mozzarella & Basil oil **£13.95** (V)

Prosciutto & Mushroom

Marinara sauce & mozzarella **£13.95**

Ham and Pineapple

Marinara sauce & mozzarella, pineapple chutney and Yorkshire ham **£13.95**

Milano Salami & Rocket

Marinara sauce & mozzarella, Milano salami & balsamic drizzle **£13.95**

Gluten free bases & vegan cheese available **£2 extra**



THE FORRESTERS

www.Forresterskilburn.co.uk 01904 947570

CLASSICS

Beer Battered Haddock

Chips, mushy peas & tartar sauce **£17.95**(*GF)

Steak, Guinness, and Mushroom Pie

Mash or chips and seasonal vegetables **£17.95**

Yorkshire Pork or Quorn Sausages

Mash, seasonal vegetables & onion gravy **£15.95**

Mushroom & Leek Stroganoff Pie

Mash or chips and seasonal vegetables **£17.95** (Vn)

Chicken Kiev

Triple cooked chips, Caesar salad **£18.95**

Salmon And Horseradish Fishcake

Fried duck egg chorizo hollandaise, watercress salad **£16.95**

GRILLS

10oz Dry Aged Rump Steak

Tomato, mushroom, onion rings, triple cooked chips **£25.95** (gf)

Forresters Burger

Chuck, short rib & brisket topped with bacon and Yorkshire cask cheese in a Tennessee bun with skinny fries, coleslaw & relish **£18.95**

Korean Waffle Burger

BBQ vegetable protein, vegan mayonnaise, peanut and cucumber salad, skinny fries **£17.95** (Vn)

Half BBQ Chicken

Skinny fries, and salad **£16.95**

Sides £3.95

Skinny fries

Triple cooked chips

Pickled onion rings

House salad

Mash potatoes

SEASONAL MAINS

Pan Seared Bream

Yellow Thai mussel broth, pak choi, udon noodles **£19.95**

Confit Pork Belly

Cheek boulangere, choux croute, cider jus **£21.95**

Cauliflower Wellington

Wild mushrooms, spring greens, truffle hollandaise **£18.95** (Vn)

Debouchery at the Butchery

- To share -

10oz Rump steak, Pork sausages, garlic chicken kiev, lamb chops, Doreen black pudding, apple crumble, stout & mustard onion rings, peppercorn sauce, runny scotch egg & french fries **£64.95**

DESSERTS & TREATS

Pineapple Tartin'

Bannana and yogourt sorbet, malbiu **£8.95** (*vn)

Brown Butter Cake

With Spiced Plums & Almond cream **£7.95**

Sticky Toffee Pudding

Toffee sauce, clotted cream ice cream **£7.95**

Dark Chocolate Delice

Salted Caramel Cream, Coffee Ice Cream & Hazelnuts **£8.95**

Afogatto al Cafe

Vanilla ice cream, espresso **£4.95** (GF,*Vn)

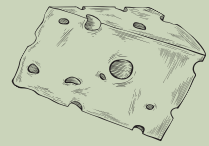
Yorvale Ice creams

Vanilla, clotted cream, strawberry, chocolate, banoffee, cherry swirl, raspberry, or mango sorbet **£3.25 per scoop**

Cheese Selection - see cheese menu

Peters yard crackers, sticky toffee crackers, celery, walnuts & chutney **£9.95/£13.95**

**We love cheese. Our selection is from
Cryer & Stott Cheesemongers**



Tunworth – Made from Pasteurised Cow's Milk. Tunworth is ripened slowly to capture the flavor of the creamy milk, producing a unique British cheese.

Blue Monday: This is a rich, pasteurised, blue cow's milk cheese created by Alex James, a former band member of Blur, turned cheesemaker. Faintly sweet, intensely savory, spicy, and a rich, complex flavor. The cheese has bold cracks and blue streaks with a thin natural rind.

Kidderton Ash - A silky-smooth goat's cheese. Each cheese is coated and matured with ash for a distinctive finish that is furry and speckled, giving Kidderton Ash a spectacle of contrast in color, texture, and taste.

Coverdale - A hard cheese with a pale yellow rind and a mild, buttery taste. The texture is firm and open. It is sharper and smoother than Wensleydale, an ideal choice if you prefer creamy cheeses

Cornish Yarg - The leaves, which attract naturally occurring moulds, are brushed onto the cheese in concentric circles. As the cheese matures, the edible wrap imparts a delicate, mushroomy taste and develops its unique bloomy white appearance. Once matured, nettled Yarg is fresh, lemony and creamy under its beautiful rind, with an irresistible crumble in the core.

Cockburns Ruby Port £3.50 50ml

Taylors LBV 2016 £4.50 50ml

Something Different

Zuccardi, Malamardo Fortified Malbec

This is a wonderful fortified wine made exactly like Port, just with Malbec grapes instead of the traditional Touriga Nacional dominant blend. A perfect alternative to Port with a cheeseboard or chocolate-based desserts!

Intense aromas of ripe blackcurrant and blackberry with undertones of dried fig and nuts. £9 125ml

Brannland Claim Ice Cider

An ice wine made from 100% Swedish apples, concentrated and elevated using the natural winter cold of northern Sweden. This cider is fresh with red apple peel, apple core, and bitter almond flavors. Perfect with strong flavored cheeses. £8 125ml

