



THE  
FOREST  
HOTEL

## Lunch Menu

### Platters

#### **Charcuterie Platter**

*Baked Camembert, Ibérico Cured Meat, Balsamic Onions,  
Cornichons, Bocconcini, Sourdough* 21

#### **Fish Platter**

*Crispy Whitebait, Smoked Salmon, Mini Fish Cakes,  
French Fries, House Salad, Béarnaise* 20

### Light Bites

Lemon & Dill Fishcake, Poached Egg, Hollandaise	9
Crispy Chicken & Waffle, Maple Glaze, Crispy Bacon, Alabama Sauce, Spring Onion	9
“Liver & Onion”, Roasted Shallot, Creamy Mash, Red Wine Jus (gf)	13
Roasted Chicken Breast, Couscous Salad, Pomegranate, Red Onion & Coriander (Vegan with Roasted Cauliflower instead of Chicken)	15
“Steak & Egg” Black Treacle Fillet Tail, Poached Egg, Red Wine Jus & Fries (gf)	15
Orchard Fed Gammon Steak, Fried Egg & Chips (gf)	15
Chicken Caesar Salad, Bacon, Anchovies, Lettuce, Caesar Dressing	15
Braised Beef Ragout, Rigatoni Pasta, Garlic Bread	15
Pan Fried Seatrout, Seafood Linguine, Chimichurri	15

\* Can offer any options DF, just let us know prior to ordering\*

We make all our food from scratch using the best of British produce; please allow 30 minutes for ordering main courses.

If you have any dietary requirements, please speak to a team member.