



While You Wait

Sourdough, Whipped Salted Butter, Hummus(v)	5
Mixed Olives (v)(gf)	4

Starters

Braised Beef Croquette, Horseradish, Mayo, Watercress	9
Forest Seafood Cocktail, Baby Gem Lettuce, Marie Rose, Smoked Paprika (gf)	9
Parmesan & Truffle Arancini, Smoked Tomato Sauce (v)	9
Soup of The Day, Broccoli & Stilton, Crispy Onions & Green Oil, Toasted Sourdough (v)	8
3 Chicken Wings/ Cauliflower Wings(v)(gf) - <i>please ask for flavours</i>	6

Roasts

Roast Sirloin of Beef, Cauliflower Puree, Yorkshire Pudding	25
Roast Packington Pork Loin, Apple Sauce, Kale (gf)	23
Roast Free Range Chicken Breast, Roasted Carrot (gf)	23

All main courses above are served with Seasonal Vegetables, Goose Fat Roast Potatoes and Red Wine Jus

Extra Yorkie 1 Extra Red Wine Jus 4 Extra Roasties/Vegetables 4 Cauliflower Cheese 4.5

Mains

Roast Meat Platter (for two to share) - All three Sunday meats served with Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Cauliflower Cheese, Red Wine Jus	60
Beer Battered Fish and Chips, Tartare Sauce, Pea Puree, 'Forest' Chip Shop Curry Sauce	18
Harissa Spiced Gnocchi, Roasted Cauliflower, Coriander, Feta (v)	19
Pan Fried Sea Trout, Jersey Royals, Samphire, Hollandaise	22
Cheeseburger, Big Mac Sauce, Gherkins, Bacon, Red Onion, French Fries	20
Korean Fried Chicken Burger, Gochujang Mayo, Kimchi, Cheese, French Fries	20
60 Day Dry Aged 9oz Ribeye, French Fries, Béarnaise Sauce (gf)	32

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.



Two Course or Three Course

Choose from either a Main Course with a Starter/ Dessert - £29

Or choose a Starter, Main Course & Dessert - £33

Starters

Braised Beef Croquette, Horseradish, Mayo, Watercress

Forest Seafood Cocktail, Baby Gem Lettuce, Marie Rose, Smoked Paprika (gf)

Parmesan & Truffle Arancini, Smoked Tomato Sauce (v)

Soup of The Day, Broccoli & Stilton, Crispy Onions & Green Oil, Toasted Sourdough (v)

Mains

Roast Sirloin of Beef, Cauliflower Puree, Yorkshire Pudding

Roast Packington Pork Loin, Apple Sauce, Kale (gf)

Roast Free Range Chicken Breast, Roasted Carrot (gf)

*All main courses above are served with Seasonal Vegetables,
Goose Fat Roast Potatoes and Red Wine Jus*

Desserts

Gin & Summer Berries Cheesecake, Strawberry, Gin & Tonic Ice Cream

Key Lime Pie, Lime Sorbet, Lemon Balm

Eton Mess, Chantilly Cream, Forest Fruits

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