



While You Wait

Focaccia, Whipped Salted Butter, Hummus (v)	6
Mixed Olives (v)(gf)	5

Starters

Swedish Meatballs, Parmesan Crisp, Chives	11
Garlic Focaccia, Melted Brie, Baby Water Cress, Onion Chutney (v)	11
Fish Cake Bon-Bon, Béarnaise Sauce, Wild Garlic Pesto, Crispy Onion	11
Soup Of Day Served with Focaccia (gfo)	9
3 Chicken Tenders / Cauliflower Florets(v) – <i>please ask for flavours</i>	8

Roasts

Roast Sirloin of Beef, Carrot, Parsnip, Yorkshire Pudding. Cauliflower Puree	28
Roast Rump of Lamb, Carrot, Parsnip, Cauliflower Puree (gfo)	28
Roast Packington Pork Loin, Carrot, Parsnip, Sausage Stuffing, Apple Sauce, Cauliflower Puree (gfo)	25
Roast Chicken, Sausage Stuffing, Jus, Carrot, Parsnip, Cauliflower Puree (gfo)	25

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

Extra Yorkie 1.5	Red Wine Jus 2	Extra Roasties/Vegetables 4
Cauliflower Cheese 6	House Sausage Stuffing, Beef Jus, Crispy Onions 4.5	

Roast Meat Platter (for two to share) – Roast Beef, Chicken & Pork served with Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Cauliflower Cheese, Cauliflower Puree, Red Wine Jus	63
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Mains

Pan Fried Fillet of Coley, Sea-Food Linguini, Spinach, Chives, Creamy Lemon Sauce, Tomato Concasse	22
Moroccan Veggie Roast, Veggie Roasties, Seasonal Greens, Veggie Gravy (gf/df/ve)	21
Forest Smashed Cheeseburger, Pickled Red Onion, Iceberg Lettuce, Gherkin, French Fries, Burger Sauce (gfo)	18.5
Fresh Haddock Beer Battered Fish & Chips, Tartare Sauce, Pea Puree, 'Forest' Chip Shop, Curry Sauce (gfo)	19.5
60-day Dry Aged Ribeye, French Fries, Peppercorn Sauce, Jus, Cauliflower Puree (gf)	36

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.

Sunday 10th May 2026



Two Course or Three Course

Choose from either a Main Course with a Starter / Dessert - £33

Or choose a Starter, Main Course & Dessert - £38

Starters

Swedish Meatballs, Parmesan Crisp, Chives

Garlic Focaccia, Melted Brie, Baby Water Cress, Onion Chutney (v)

Fish Cake Bon-Bon, Béarnaise Sauce, Wild Garlic Pesto, Crispy Onion

Soup Of Day Served with Focaccia (gfo)

Mains

Roast Sirloin of Beef, Carrot, Parsnip, Yorkshire Pudding. Cauliflower Puree

Roast Rump of Lamb, Carrot, Parsnip, Cauliflower Puree (gfo)

Roast Packington Pork Loin, Carrot, Parsnip, Sausage Stuffing, Apple Sauce, Cauliflower Puree (gfo)

Roast Chicken, Sausage Stuffing, Jus, Carrot, Parsnip, Cauliflower Puree (gfo)

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

Desserts

Brownie, Vanilla Ice Cream, Toffee Popcorn,

Vanilla Cheesecake, Compress Strawberry, Chocolate Ice-Cream

British Crumble Rhubarb Cake , Vanilla Custard

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