



While You Wait

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

Starters

Baked Camembert, Rosemary, Confit Garlic, Caramelised Onion Chutney, Warm Bread – To Share	17
Ham Hock Terrine, Pork Belly Bites, Piccalilli, Curry	10
Harissa King Prawns, Crab Bon Bon, Lemon & Chive Hollandaise, Baby Watercress	10
Halloumi Fries, Asian Slaw, Sweet Chilli Sauce, Spring Onions, Sesame Seeds	9
Soup Of Day – Minestrone, Sourdough Croutons, Crispy Onions, Focaccia & Whipped Butter (v)	9
3 Chicken Tenders / Cauliflower Florets (v) – <i>please ask for flavours</i>	8

Roasts

Roast Sirloin of Beef, Carrot, Parsnip, Yorkshire Pudding, Parsnip Puree	28
Roast Packington Pork Loin, Sausage Stuffing, Carrot, Parsnip, Apple Sauce, Parsnip Puree	25
Roast Chicken, Sausage Stuffing, Jus, Carrot, Parsnip, Parsnip Puree	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 Sausage Meat Stuffing 4.50

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

Fresh Haddock Beer Battered Fish & Chips, Tartare Sauce, Pea Puree, 'Forest' Chip Shop, Curry Sauce	19.5
Lightly Spiced Sweet Potato Roulade, Roasted Carrots, Parsnips, Seasonal Greens, Veggie Gravy (v)	19
Salmon Wellington, Creamy White Wine Sauce, Seasonal Greens	21
Korean Fried Chicken Burger, Gochujang Mayo, Sriracha Slaw, Frickles, Baby Gem, Skin on Fries	19
Forest Smashed Cheeseburger, Burger Sauce, Pickled Red Onion, Iceberg Lettuce, Skin on Fries	19
Ribeye Steak, Hand Cut Chips, Roasted Tomato, Mushroom, Peppercorn Sauce, Garlic Butter	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 - £33

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

Starters

Ham Hock Terrine, Pork Belly Bites, Piccalilli, Curry Mayonnaise

Harissa King Prawns, Crab Bon Bon, Lemon & Chive Hollandaise, Baby Watercress

Halloumi Fries, Asian Slaw, Sweet Chilli Sauce, Spring Onions, Sesame Seeds

Soup Of Day – Minestrone, Sourdough Croutons, Crispy Onions, Focaccia & Whipped Butter (v)

3 Chicken Tenders / Cauliflower Florets (v) – *please ask for flavours*

Mains

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

Roast Packington Pork Loin, Carrot, Parsnip, Apple Sauce, Parsnip Puree

Roast Chicken, Jus, Carrot, Parsnip, Parsnip Puree

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

Desserts

Chocolate Profiteroles, Chocolate Sauce, Fresh Berries, Vanilla Ice Cream

Oreo Cheesecake, Chocolate Ice Cream, Meringue Crumb

Caramel & Vanilla Crème Brulee, Chantilly Cream, Chocolate Dust

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