

FORESTERS ARMS INN

LIGHT BITES & SHARERS

SPANISH QUEEN GREEN OLIVES 6
(VG) (GF)

COUNTRY BREAD & OLIVE BOARD 11
Warm Sourdough and focaccia, olive oil
and aged balsamic
(VG) (GFA)

SMOKED HOUSE NUTS 4
(VG)

FORESTERS GRAZING BOARD (FOR TWO) 16
Confit duck bon bons, filled piquillo peppers and olives,
Parma ham and cornichons, garlic crostini, aioli and crispy
beef.

STARTERS

CONFIT DUCK BON BONS 10
Carrot and ginger purée, vegetable
escabeche

SALT & PEPPER CALAMARI 9
Citrus aioli, chilli, spring onion and coriander
(GF)

SEARED SCALLOPS & WHITE WINE GRATIN 12
Garden peas, smoked bacon, focaccia crostini
(GFA)

TEMPURA PORK BELLY 8
Miso mayonnaise, soy and honey dipping sauce

BOCCONCINI MOZZARELLA & CHERRY VINE TOMATO BRUSCHETTA 8
Grilled Sourdough, walnut pesto, balsamic shallots (V)
Add Parma Ham 4

SALADS

CRISPY BEEF & THAI SWEET CHILLI SALAD 17
Cucumber, carrot, spring onion, red chilli and
sesame-dressed leaves
(GFA)

CLASSIC CAESAR SALAD 15
Baby gem lettuce, Parmesan Shavings, garlic
croutons, maple bacon, soft egg and anchovies
Add Chicken Breast 6
(V) (GFA)

MAIN COURSE

9OZ SUSSEX FARM SIRLOIN STEAK 28
Grilled Portobello mushroom and cherry vine
tomato. Choice of Peppercorn Sauce, Garlic
Butter or Salsa Verde.
(GF)

THE FORESTERS BURGER 18
Double stacked beef patty or plant-based patty,
Monterey Jack, sweet pickle, chilli jam, garlic
mayonnaise and crispy onions in a toasted
brioche bun. Served with fries.
(VGA) (GFA)

PAN-FRIED SEA BREAM & LOBSTER BISQUE 21
Saffron cocotte potatoes, sautéed asparagus and
sea herbs
(GF)

LINE-CAUGHT HADDOCK - LANGHAM'S BEST 19
Beer-battered fillet, minted crushed peas, thick-cut chips,
tartare sauce and grilled lemon.

CORN-FED CHICKEN & BUTTER BEAN CASSOULET 22
Sautéed spring cabbage and smoked bacon
(GF)

SPRING VEGETABLE & PEARL BARLEY RISOTTO 17
Tenderstem broccoli, broad beans, feta and garden peas
(V) (VGA) (GF)

SIDES

SKIN-ON FRIES 4

THICK-CUT CHIPS 4

HOUSE SALAD 4

MINTED CRUSHED PEAS 5

SWEET POTATO FRIES 5

SAUTÉED NEW POTATOES 5

SPRING CABBAGE & TENDERSTEM BROCCOLI 7

(V) Vegetarian (VG) Vegan (VGA) Vegan Available of Request (GF) Gluten Free (GFA) Gluten Free on Request.

Please Make your server aware of any allergies you may have.

Please note, not all ingredients are listed in dish descriptions.

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DESSERTS

STICKY TOFFEE PUDDING 6

Hot toffee sauce, vanilla bean ice cream and cinder shard

DOUBLE CHOCOLATE BROWNIE 6

Milk and white chocolate brownie, raspberries and honeycomb ice cream
(GF)

BLUEBERRY CHEESECAKE & LEMON SORBET 7

White chocolate shard and hazelnut biscotti

BRAMLEY APPLE & RHUBARB CRUMBLE 6

Toasted oat topping and blackberry sorbet
(VG)

CHOCOLATE MOUSSE & CAPPUCCINO ICE CREAM 8

Dark chocolate curls, strawberries and caramel
(GF)

ICE CREAM & SORBETS SELECTION 3 per scoop

Please ask your server for our updated choices

TEA & COFFEE

ESPRESSO 2.50

DOUBLE ESPRESSO 3

AMERICANO 2.50

CAPPUCCINO 3.50

FLAT WHITE 3.50

LATTE 3.50

POT OF TEA 2.50

Specialty herb teas, fresh mint and
honey

HOT CHOCOLATE 3.50

Served with marshmallows

CLASSIC FRENCH COFFEE

GRAND MARNIER

1 shot of coffee, brown sugar and
topped with cream

IRISH COFFEE

Coffee, Jameson Whiskey, sugar and cream

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