



FOREST PARK
COUNTRY HOTEL & INN

SUNDAY MENU

— GRAZING —

Freshly Baked Bread Selection 7.50

Balsamic, extra virgin olive oil, butter
V, VE ON REQUEST G, D, SD 1160 Kcal

Mixed Spanish Olives 6

Sweet pepper, onions VE, GF SD 219 Kcal

Houmous with Chilli Oil 7.80

Toasted seeds, pitta bread
VE G, SE, SD 896 Kcal

Crow Farm Sausage Bites 8.25

BBQ sauce G, CE, MU, SD 702 Kcal

Prawns in Olive Oil 11

Garlic chilli, farmhouse bread G, C, SE 507 Kcal

— SIDES —

Chunky Chips 5

Herb salt VE 416 Kcal

Grilled Baby Gem 5

Crispy onions, miso aioli V G, S, E, SD 338 Kcal

Mixed Leaf Salad 4.50

VE, GF MU 64 Kcal

Crushed New Potatoes 5

Herb butter V, GF D 350 Kcal

Maple Roasted Seasonal Vegetables 5

VE, GF 120 Kcal



Invisible Chips 2

0% Fat, 100% Hospitality

All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Visit hospitalityaction.org.uk

— POOLE OYSTERS —

Three: 13.95 479 Kcal / Six: 24.95 958 Kcal / Twelve: 44.95 1437 Kcal

Natural

Shallot vinegar MO, SD

Baked

Smoked butter, herb crumb MO, G, D

Natural

Chilli oil MO

— STARTERS —

Soup of the Day 7.60

White or granary sourdough, traditionally churned butter
VE & GF ON REQUEST ASK YOUR SERVER FOR DETAILS

Confit Duck Croquette 10

Spiced plum relish G, E, D, MU 296 Kcal

Prawn Cocktail 12.50

Marie Rose sauce, avocado crema, soya tapioca pearls,
farmhouse bread G, C, F, N, S, E, D, CE, MU, SE, SD 678 Kcal

Chicken Liver Parfait 9.50

Bacon jam, Forest Park Ale pickled onions,
toasted brioche G, E, D, MU, C, SD 629 Kcal

Red Lentil & Spinach Dahl 9.25

Cucumber raita, poppadom VE, GF S, MU 291 Kcal

Beetroot with Smoked Goat's Cheese Mousse 8.95

Truffled pear, hazelnut V G, N, SD 483 Kcal

— SUNDAY BEST —

Please ask for today's selection of classic roasted meats, all served with Chef's roasted potatoes, season's best vegetables,
cauliflower cheese, Yorkshire pudding, Chef's gravy (vegetarian or meat) ALLERGENS & CALORIES ON REQUEST

Roast Beef Striploin 23.95 GF ON REQUEST

Chef's Roast of the Day 21.95 GF ON REQUEST

All Three Roast Meats 26.50 GF ON REQUEST

Classic Nut Roast 18.95

Small Roast 13.50 GF ON REQUEST

— SEASONAL MAINS —

Forest Park Ale Battered Haddock 18.95

Chunky chips, homemade tartare sauce,
garden peas GF ON REQUEST G, F, E, MU 1395 Kcal

Oven Roasted Cod 22

Charred corn, clam chowder, pont neuf potatoes,
buttered samphire, bacon crumb GF D, MO, F, SD 867 Kcal

Forest Park Gourmet Prime Mince Steak Burger 18.25

Tomato, onion marmalade, crispy onions, gherkin,
Forest Park burger sauce, shoestring chips G, E, MU, SD 953 Kcal
Add grilled cheese 2 D, E 122 Kcal,
grilled smoked bacon 2 128 Kcal

Vegan Burger 17.50

Tomato, onion marmalade, crispy onions, gherkin,
vegan mayonnaise, shoestring chips VE G, S, MU, SD 1011 Kcal

Steak Frites 28

8oz ribeye, shoestring chips, beer battered onions G, D, SD 945 Kcal
Add peppercorn sauce 2.50 D, SD 287 Kcal,
red wine jus 2.50 GF G, SD 81 Kcal,
mushroom sauce 2.50 GF D, CE, MU, SD 248 Kcal

Grilled Halloumi Buddha Bowl Salad 18

Quinoa, pickled onion, red cabbage, avocado,
radish, peanut dressing V, GF P, S, D 779 Kcal
Add chicken 3 150 Kcal, prawns 3 C 47 Kcal

Roast Chicken Supreme 22

Crushed new potatoes, oven roasted vine tomatoes,
mushroom cream GF D, CE, MU, SD 961 Kcal

Roasted Celeriac Steak 17

Celeriac cream, pickled celery, tenderstem broccoli,
truffle jus VE G, CE, MU, SD 322 Kcal



FOREST PARK COUNTRY HOTEL & INN

"One cannot think well, love well,
sleep well, if one has not dined well."

Virginia Woolf

Cameron and his kitchen team love what they do. Our food is cooked freshly to order. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

V: Vegetarian **VE:** Vegan **GF:** Gluten-Free

**If you have a food allergy, intolerance or sensitivity,
please speak to your server before ordering your meal.**

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin
N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food and beverage items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.



www.forestpark-hotel.co.uk