

EAT - DRINK - STAY
HEAD CHEF: VINCENT MARTIN

est. 2005
The FORESTERS
ARMS Boutique Pub,
Restaurant & Hotel

COCKTAILS

Elderflower Collins	£6.00	Mojito	£7.50
Passionfruit Martini	£7.50	Dark & Stormy	£7.50
Espresso Martini	£7.50	Margarita	£7.50
Bloody Mary	£7.50	Negroni	£8.00
Aperol Spritz	£7.50	Woodford Reserve Old Fashioned	£8.00
Bellini	£7.50	Pimms	£6 glass/£18 jug

TODAY'S MENU

STARTERS

- **Artisinal Bread Basket** with homemade cultured butter (V) £3
- **Mixed Marinated Olives** (Ve) £4
- **Padron Peppers** (Ve)(Gf) £5
- **Whitebait** with tartare dip (Gf) £6
- **Chicken Quesadilla** served with chipotle mayonnaise £7
- **Crispy Baby Squid** with pickled jalapenos & sriracha mayo £7
- **Chicken Wings** brined 24h, baked in garlic & smoked paprika, spicy dip £7
- **Ham Hock Terrine** with piccalilli & sourdough £8
- **Burrata Salad** with almond pesto & a rocket olive salad (V) (Gf) £8

MAIN COURSES

- **Mediterranean Salad,** £9
chickpeas, grilled aubergine, olives & feta with olive oil dressing (V) (Gf)
- **Guinness Ribs,** £12
slow-cooked with a secret blend of spices, served with homemade coleslaw
- **Chicken Supreme,** crispy baby potatoes, chorizo & sweetcorn (Gf) £13
- **Vegan Buttermilk Style Burger,** £14
vegan mayo, avocado, & homemade ketchup served with chips (Ve)
- **Bone-Marrow Burger 8oz (227g),** £15
mustard mayo, homemade ketchup & rocket, served with chips
Add: Cheese £0.50p, Bacon £1, Fried Egg £1
- **Fish & Chips,** beer-battered haddock with buttered peas & tartare sauce £15
- **Pan-Fried Sea Bass,** £15
served with crispy baby potatoes, oyster mushrooms & baby spinach (Gf)
- **8oz(227g) Bavette (Flank) Steak,(Chef recommends it pink)** £18
served with béarnaise or peppercorn sauce, chips & cherry tomatoes
- **18 oz (510g) Ribeye on the Bone (Côte de Boeuf),** £30
served with peppercorn sauce & cherry tomatoes

SIDE DISHES

Chips	£3
Homemade Coleslaw	£3
Four Cheese Mac & Cheese	£4
Fine Beans	£4
sautéed with garlic butter	
Rocket Salad	£4
with parmesan & balsamic reduction	

DESSERTS

Dark Chocolate Brownie	£6
Strawberry Eton Mess	£6
Disotto Gelato & Sorbets £2 per scoop	
Cheese Platter	£8
Strathdon Blue, Lincolnshire Poacher, Rachel & a special rotational cheese served with crostini & fig jelly	

Food intolerances and allergies: please speak to a member of staff about any concerns you may have about our menu. (V) vegetarian, (Ve) vegan.

WINE MENU

CHAMPAGNE & SPARKLING

125ml Bottle

• Vaporetto Prosecco, Italy	£5.50	£28.00
• Ridgeview Bloomsbury Sparkling Wine, England	£8.50	£45.00
• Taittinger Brut Reserve NV, France	£12.00	£65.00
• Laurent Perrier Cuvee Rosé, France		£99.00

WHITE WINE

175ml 250ml Bottle

• Le Coste Trebbiano di Romagna Poderi dal Nespoli, Italy	£4.90	£7.00	£20.00
• Citta dei Ponti Pinot Grigio delle Venezie, Italy	£5.25	£7.40	£22.00
• Cap Cete Picpoul de Pinet, France	£6.20	£8.80	£27.50
• Les Cotilles Chardonnay, France	£6.50	£9.00	£28.00
• Satellite Sauvignon Blanc, New Zealand	£7.00	£9.50	£29.00
• Tuffolo Gavi DOCG, Italy			£32.00
• Sancerre Blanc Le Manoir Andre Neveu 2019, France			£42.00

ROSÉ WINE

175ml 250ml Bottle

• La Maglia Rosa Pinot Grigio Blush, Italy	£4.90	£7.00	£20.00
• Berne Esprit Rose IGP, France	£6.50	£9.50	£28.00
• Ultimate Provence AOP Cotes de Provence, France	£8.50	£12.00	£36.00

RED WINE

175ml 250ml Bottle

• Sangiovese Fico Grande di Romagna Poderi dal Nespoli, Italy	£4.90	£7.00	£20.00
• Lorosco Reserva Merlot, Chile	£5.60	£8.30	£24.00
• Tempranillo, Finca la Estacada D.O. Ucles, Spain	£6.50	£9.00	£27.00
• Pinot Noir, Les Cotilles Vin de France Roux 2019, France	£6.90	£9.70	£29.00
• Tilia Malbec, Argentina	£7.00	£9.90	£29.50
• Zensa Primitivo, Italy	£8.50	£10.50	£31.00
• Vivanco Rioja Crianza, Spain			£33.00
• Dry Creek Vineyards Heritage Zinfandel Sonoma, California USA			£49.00

DESSERT WINE & PORT

100ml Bottle

• Royal Tokaji Late Harvest 2017, Hungary	£7.00	£35.00
• Quinta do Vallado 10-year Tawny Port, Portugal	£6.00	£38.00

All prices are in £ including VAT. 125ml measures are available on wines by the glass. Please ask a member of staff if you require any allergens guidance.

ON DRAFT

Orchard Thieves, 4.5%	£5.20	Foresters Belgium Lager, 4.0%	£5.10
Guinness, 4.2%	£5.40	Birra Moretti, 4.6%	£5.90
Lagunitas Daytime IPA, 4.0%	£5.60	London Pride, 4.1%	£4.70
Lagunitas IPA, 5.5%	£6.00	Twickenham Brewery	£4.70
Camden Pale Ale, 4.0%	£5.70	Guest Ale	£4.70
Maltsmiths IPA, 4.6%	£5.60		