

FOOD MENU



FOR THE TABLE

Rye Bread & Foresters' Butter (gf opt) Padron Peppers (ve) (gf) Mixed Marinated Olives (ve) (gf)

5.50 each

Mezze Platter (v)

hummus, tzatziki, baba ghanoush, Greek pitta, stuffed peppers & olives 18.50

Charcuterie Platter (gf opt)

serrano, chorizo, milano, manchego, cornichons, olive oil & balsamic & a sourdough baguette 19.50

Teddington Cheese Platter (gf opt)

strathdon blue, organic cheddar, rachel & a special rotational cheese with oatcakes & fig jelly 12.50

STARTERS

Grilled Chicken Wings (gf) with a peri-peri marinade 8.50

Porcini Arancini (v) with a white truffle aioli & grana padano 8.50

> **Crispy Baby Squid** with sweet chilli mayonnaise 9.5

Octopus Carpaccio (gf) with a sorrel salad & extra virgin olive oil 10

Baked Camembert (gf opt) with honey, thyme & garlic & rye bread 10

Chorizo al Vino (gf opt)

chorizo braised in red wine with stuffed peppers, tomatoes & a sourdough baguette 10

MAIN DISHES

Winter Salad (v) (gf) goats cheese 15

Pork Tomahawk (gf) & mustard gravy

19

Foresters' Burger (gf opt)

rocket & Koffman's skin-on fries

17.50

Chef's Guinness Ribs

mixed leaves, pear, walnut, chicory & with mashed potatoes & a white wine slow-cooked with a secret blend of spices & homemade coleslaw 18

Fish Stew (gf opt)

19

Battered Haddock (gf opt)

with Koffman's skin-on fries, minted buttered peas & tartare sauce 17.50

Add: Cheddar £1.00, Stilton £1.00, Bacon £1.50,

Fried Egg £1.00

SIDES

Homemade Coleslaw 4 | Mixed Leaf Salad 5 | Sautéed Tenderstem Broccoli 5.5

Koffman's Skin-On Fries 4 | Sweet Potato Wedges 4.5 | Four Cheese Mac & Cheese 6

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

Rabbit Tagliatelle with a lobster bisque, mussels & rye bread mustard mayonnaise, ketchup, pickle, with wild mushrooms & grana padano 19

Owton's Own Ribeye Steak (gf)

8oz 35-day aged Owton's own Ribeye steak fries & peppercorn sauce 26.50