

Platters to Share

Bread, Olives and Roast Garlic	3.95
Potato Skins – topped with Jalapeños, Guacamole, Salsa, Sour Cream and Mozzarella	7.95
Why not add some bacon	2.00
Baked Rustique Camembert with Roasted Garlic and Sweet Mango & Chilli Chutney	10.95
Mezze Plate – Tzatziki, Olives, Hummus, Parmesan Shavings, Anchovies, Oil and Balsamic Vinegar and Pitta Bread	10.95
Antipasti of Dry Cured Meats, Olives, Boccocini, Roasted Peppers, Oils and Bread	12.50

Small Plates

Soup of the Day served with Fresh Organic Bread	4.95
Potato Skins – topped with Jalapeños, Guacamole, Salsa, Sour Cream and Mozzarella	4.95
Why not add some bacon	1.00
Fresh Pea & Mint Risotto served with Rocket, Parmesan Crisp & Truffle Oil	5.95
Duck Dumplings served with Spring Onion Salad and Hoi Sin Sauce	6.75
Tiger Prawns roasted in Olive Oil, Garlic, Chilli and served with Ciabatta to Dip	7.95
Chef's Scallops (ask your server for today's option)	8.25

Salads

Caesar Salad, a classic of leaves tossed with Anchovies and Croutons In a Creamy Garlic Sauce	5.95/8.45
Greek Salad, served with Tzatziki and Pitta Bread	5.95/8.45
Chicken, Bacon and Avocado with a mustard dressing	10.95

Sides

Onion Ring	2.00	Hand Cut Chips	2.95	Mash Potato	3.25
Mixed Salad	2.95	Roasted Vegetables	3.50	Garlic, Chilli & Coriander Bread	2.95

**Please make us aware if you have any allergies or specific dietary requirements.
All our dishes may contain traces of nuts, wheat and gluten.**

Large Plates

Ham Egg and Chips	9.95
Butchers Dog Sausages Served with Spring Onion Mash and Cherry Tomatoes	10.95
Goats Cheese Wellington with a Spicy Tomato Sauce and Side Salad (v)	10.95
" 4" Cheeses, Pasta Bake Served with crunchy Salad & Garlic Bread Add Bacon	10.95 2.00
Tempura Battered Chicken Served on a bed of Stir Fry Noodles and Vegetables	11.95
Sticky Lemon Chicken, Honey & Ginger served with Rosemary Roasted Potatoes	11.95
Fresh Haddock Fillet, tempura battered Served with lemon and mint peas and our Hand Cut Chips	11.95
Chef's Pie Served with our Hand Cut Chips and Salad	11.95
Fillet of Salmon with Trio of Roasted Veg and Dill Cream	12.95
Foresters Hand Made Burger Topped with Bacon, Cheese, Red Onion and Tomato, served with Chips	13.50
Tiger Prawn and Lentil Persian Curry Served with Aromatic Rice and Naan Bread	15.95
Slow Roasted Pork Belly, with Fennel & Cumin Crackling Served with Dauphinoise Potatoes and Savoy Cabbage	15.95
Calves Liver, Crispy Parma Ham and Mash Served with a rich red wine jus	15.95
28 day aged Rib Eye cooked to your liking Served with Basil and Garlic Tomato and our Hand Cut Chips	17.95