

THE FORESTERS

KITCHEN & BAR

BOTTOMLESS BRUNCH

SERVED 12 PM - 3 PM £45 | TABLES ARE FOR 1.5 HOURS

*Italian Prosecco or Chilean Sauvignon Blanc
upgrade to Laurent Perrier for an additional £25*

APPETISERS

FRESH FRUIT PLATTER

GRANOLA SHOT | GREEK YOGHURT | HONEY

PASTRY BOARD | MINI PASTRIES | PRESERVE | SEA-SALTED BUTTER

FOLLOWED BY A CHOICE OF

EGGS BENEDICT

TOASTED ENGLISH MUFFIN | POACHED HENS EGG | HOLLANDAISE SAUCE | WATERCRESS
Top With Your Choice Of: Maple Cured Ham | Mushroom & Spinach | Smoked Salmon

DUCK & WAFFLE

BUTTERMILK WAFFLE | FRIED DOUBLE YOLKED HENS EGG | SHREDDED DUCK
POMMERY MUSTARD & MAPLE SYRUP

KEDGEREE RISOTTO

SMOKED HADDOCK | ARBORIO RICE | AGED PARMESAN | POACHED HENS EGG

RANCHEROS HUEVOS

CHORIZO | JALAPEÑOS | ROASTED PEPPERS | HENS EGGS | SMASHED AVOCADO | CRISPY
ONIONS
| SOUR CREAM | TORTILLA SHARDS

STEAK & EGGS

5 OZ CHARGRILLED RIB EYE | FRIED HENS EGGS | ROASTED TOMATO | DIANE MUSHROOM

ROASTED TOMATO & BURATA RAVIOLI

FRESH EGG PASTA | SICILIAN AUBERGINE CAPONATA | TORN BURATA | MICRO BASIL

SIDES & EXTRAS

Triple Cooked Chips | House Mayo & Ketchup 5

French Fries | Rosemary Salt 4.5

Truffled Chips | Parmesan Crust | Truffle Mayo 6.5

Kitchen Salad | Summer Tomatoes | House Dressing 5

PLEASE NOTE THAT THIS IS A SAMPLE MENU. SUBJECT TO DAILY ADJUSTMENTS.