



A LA CARTE MENU

SAMPLE MENU

FORESTERS COBB LOAF

Lemon Infused Oil | Aged Balsamic
Sea Salted Butter 6.5

HUMMUS & FLATBREAD

Chilli Infused Oil | Crispy Onion 7.5

WHIPPED FETA

Pepper Tapenade | Candied Pecans
Taco Shards 7.5

LOBSTER & KING PRAWN

Pickled Seaweed | Avocado | Cocktail Sauce |
Baby Leafs 14

CHICKEN & CHORIZO CROQUET

Sorrel Yoghurt | Pine Nuts | Sorrel Leaves 10.5

SALMON CEVICHE

Chilled Cucumber Soup 11.5

CAESAR SALAD

Focaccia Crouton | Aged Parmesan | Pancetta
Tempura Anchovies 10

HERITAGE TOMATOES

Watermelon | Gazpacho Gel | Burrata
Micro Basil | Garlic & Heb Focaccia 9

BEEF TARTARE

Hens Yolk | Sourdough | Rocket 16

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### SEA BASS FILLET

English Asparagus | Pancetta | Jersey Royals | Lemon Beurre Blanc 23

### MISO SALMON

Asian Vegetable Salad | Peanut Crumb 22

### TEMPURA COD

Supreme Of Cod | Triple Cooked Chips | Herb Tartar Sauce | Crushed Peas 22

### MEDITERRANEAN BOWL

Spices Cous Cous | Falafel | Grilled Halloumi | Hummus | Baby Spinach  
Roasted Peppers | Flat Bread V 18

### CORN-FED CHICKEN FILLET

Leek & Tarragon Risotto | Tarragon Oil | Crispy Leek 23

### DUCK BREAST

Roasted Sugar Plum | Plum Gel | Plum Crisp | Duck Fat Fondant Potatoes 24

### DRY AGED FILLET OF BEEF

Diane Sauce | Dauphinoise Potato 34

### GRASS-FED RIB EYE STEAK

Peppercorn Sauce | Triple Cooked Chips 29

Triple Cooked Chips 5 | Rosemary Salted Fries 4.5

Dauphinoise Potato 6.5 | Truffled Chips 6.5 | Squashed Jersey Royals | Fondue Sauce 6.5

Kitchen Salad 5.5 | Summer Greens 5.5 | Creamed Spinach & Pangrattato 5.5

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