

THE FORESTERS

BRASSERIE • LOUNGE BAR • RESTAURANT

2 Course £10.95 3 Course £15.95

To Start

Soup of the day with Foresters homemade bread & Welsh butter (v)

Chicken liver parfait with chutney and focaccia

Freshwater whitebait with tartar relish

Bread & olives (v)

Pickled beetroot, per las & walnut salad(v)

Main Courses

Beer battered fresh cod, house chips and homemade tartar sauce

Locally sourced sausage & mash, red wine jus (A veggie option of this dish is available)

Gammon, egg & house chips

Pappardelle, Goats Cheese & walnuts

10 oz sirloin steak (Individual Price)

10 oz sirloin steak (Individual Price)

8 oz foresters burger, homemade preserve, house chips (A veggie option of this dish is available)

Sandwich Selection made with Foresters famous fresh bread

Minute steak sandwich with house chutney, dressed leaves with house chips

Foresters Cubanos - Cuban style mojo pork and welsh cheese with house chips

Piri marinated chicken breast, dressed leaves and house chips

Roasted red pepper, goats cheese and tomato, with dressed leaves and house chips

Desserts

Selection of homemade artisan desserts

Please advise us of any special dietary requirements or food allergies on arrival(v) Vegetarian, (gf) gluten, (d) dairy, (n) nuts, (p) peanuts, (e) eggs, (f) fish, (cr) crustaceans, (m) Molluscs, (s) soya, (c) celery, (mu) mustard, (se) sesame seeds, (sd) sulphur dioxide, (l) lupin.

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Weekday A La Carte

2 COURSES FOR **£16.95**

To Start

Soup of the Day (v)(gf)
Fresh bread & salted butter

Chicken liver parfait (gf)
House chutney & home-made bread

Ham hock
Pistachio & pickled veg

Scorched endive (v)(gf)
Blue cheese gel, roasted chestnuts & pickled daikon

Bread & olives (v)
Homemade breads, marinated olives, balsamic and olive oil

Duo of mackerel
Pate/ scorched

Moules mariniere
House focaccia

Main Courses

Duo of Pork
Tenderloin & belly pork, winter vegetables & cider jus

Baked Lemon Sole
Garlic & lemon butter & buttered ratte potatoes

Locally sourced sausages (A veggie option of this dish is available)
Mashed potato & red wine jus

Beer battered market fish
Tartar sauce & house chips

Cornfed chicken breast (gf)
Gnocchi, sauerkraut & mustard sauce

Rib eye steak (gf) (£5 supplement)
10 oz. Rib eye steak, confit plum tomato & portobello mushroom

Sirloin steak (gf) (£5 supplement)
10 oz. Sirloin steak, confit tomato & portobello mushroom

Forester's burger (gf) (A veggie option of this dish is available)
House preserve & chips

Salt baked beetroot
Pumpkin, goats cheese & roasted chestnuts

Pappardelle
Goats cheese & walnuts

Sides

£3 per item

House Chips

Roasted New potatoes

Panache of Seasonal Vegetables

Onion Rings

House Salad

Homemade Garlic Bread (gf)

Per Las Sauce

Pink Peppercorn Sauce

Red Wine Jus

Children's Menu

Available with either chips, mash or new potatoes

Burger

Chicken goujons

Pasta Red pepper and tomato

Fish Goujons

Sausages (vegetable sausage)

Desserts

Desserts available all day

Baked vanilla cheesecake
Blueberry Compote

£ 5.50

Milk panna Cotta
Pistacio & chocolate oil

£ 5.50

Chocolate brownie
Vanilla ice cream

£ 6.00

Honey parfait
Macerated orange

£ 6.00

Sticky toffee pudding
Toffee sauce & mascarpone ice cream

£ 5.95

Welsh cheese selection

Selection of locally sourced welsh cheeses, celery, grapes
home made chutney & crackers

£ 9.00

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(gf*) - Changes can be made to dish to make it gluten free

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A La Carte

FRIDAY & SATURDAY ONLY

PLEASE SEE THE BOARD FOR DETAILS OF THIS WEEKS TABLE DE HOTE MENU

To Start

Soup of the Day ^{(v),(gf)} Fresh bread & salted butter	£ 5.50	Bread & olives ^(v) Homemade breads, marinated olives, balsamic and olive oil	£ 4.95
Chicken liver parfait ^(gf) House chutney & home-made bread	£ 6.50	Duo of mackerel Pâté / scorched	£ 5.95
Ham hock Pistachio & pickled veg	£ 5.95	Moules mariniere House focaccia	£ 5.95
Scorched endive ^{(v),(gf)} Blue cheese gel, roasted chestnuts & pickled daikon	£ 5.50		

Main Courses

Duo of Pork Tenderloin & belly pork, winter vegetables & cider jus	£ 14.95	Rib eye steak ^(gf) 10 oz. Rib eye steak, confit plum tomato & portobello mushroom	£ 20.95
Baked Lemon Sole Garlic & lemon butter & buttered ratte potatoes	£ 15.50	Sirloin steak ^(gf) 10 oz. Sirloin steak, confit tomato & portobello mushroom	£ 21.95
Locally sourced sausages ^(A veggie option of this dish is available) Mashed potato & red wine jus	£ 11.95	Forester's burger ^(gf) ^(A veggie option of this dish is available) House preserve & chips	£ 12.95
Beer battered market fish Tartar sauce & house chips	£ 12.95	Salt baked beetroot Pumpkin, goats cheese & roasted chestnuts	£ 10.95
Cornfed chicken breast ^(gf) Gnocchi, sauerkraut & mustard sauce	£ 13.95	Pappardelle Goats cheese & walnuts	£ 10.95

Sides

£ 3 per item

House Chips	Homemade Garlic Bread ^(gf)
Roasted New potatoes	Per Las Sauce
Panache of Seasonal Vegetables	Pink Peppercorn Sauce
Onion Rings	Red Wine Jus
House Salad	

Children's Menu

Available with either chips, mash or new potatoes

Burger	Fish Goujons
Chicken goujons	Sausages (vegetable sausage)
Pasta Red pepper and tomato	

Desserts

Desserts available all day

Baked vanilla cheesecake Blueberry compote	£ 5.50	Milk panna Cotta Pistacio & chocolate oil	£ 5.50
Chocolate brownie Vanilla ice cream	£ 6.00	Honey parfait Macerated orange	£ 6.00
Sticky toffee pudding Toffee sauce & mascarpone ice cream	£ 5.95	Welsh cheese selection Selection of locally sourced welsh cheeses, celery, grapes home made chutney & crackers	£ 9.00

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