



Foresters'  
Inn

## Sundays at Foresters' Inn

Foresters' Inn Light Lunch and  
Sandwich Menu Served 12 Noon to 4pm

### Sandwiches

Choose from our freshly made range of sandwiches served on a soft white or brown ciabatta style bread or a seeded gluten free roll with crisps.

Add chips to your sandwich for 1.99  
Add sweet potato fries to your sandwich for 2.49

Ham with Whole Grain Mustard (GF*)	5.99
Hand Grated Mature Cheddar with Tomato Chutney (M)(GF*)	5.99
Warm Bacon and Melted Brie (GF*)	5.99
Hot Beef with a side of Gravy (GF*)	6.99
Hot Roast Pork and Stuffing	6.99

### Light Lunch

Smoked Tomato and Caramelised Garlic Soup (M)(VE*)(GF*) With kale pesto, served with warm potato bread	5.49
Caramelised Onion Sausage Roll or Vegan Sausage Roll (VE) Freshly baked and served with pickled red cabbage and 'Bloody Mary' relish	4.49

### Sides

Chips (M)(VE)(GF*) 2.79	Mixed Salad (M)(VE)(GF*) 2.79
Cheesy Chips (M)(GF*) 3.19	Onion Rings (M)(VE*)(GF*) 3.49
Toasted Garlic Bread (M) 2.99	Sweet Potato Fries (M)(VE*)(GF*) 3.49
Cheesy Garlic Bread (M) 3.49	Bread and Butter (M)(GF*) 1.00

Served Sundays from 12 noon  
1 course 13.99 | 2 courses 16.99 | 3 courses 19.99

\*8oz Sirloin Steak is an additional 5.00 per person.

### Starters

<b>Foresters' Prawn Cocktail</b> Served traditionally with brown bread and butter	<b>Mushrooms on Toast (M)(GF*)</b> Sautéed mushrooms finished with white wine and cream and fresh herbs. Served on toasted sour dough
<b>Chicken Liver and Brandy Paté</b> Plum chutney and rustic toast, baby leaf and pine kernel salad	<b>Smoked Tomato and Caramelised Garlic Soup (M)(VE*)(GF*)</b> With kale pesto, served with warm potato bread

### Mains

<b>Roast Rump of Beef (Served Medium) (GF*)</b> With red wine jus and horseradish sauce	<b>Garlic and Thyme Roast Chicken (GF*)</b> With sage and onion stuffing	<b>Roast Pork Shoulder (GF*)</b> With crackling and apple sauce
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All of the above are accompanied by:  
Yorkshire puddings (M), goose fat roast potatoes (VE\*)(GF\*)  
melange of buttered fresh vegetables (M)(VE\*)(GF\*) and gravy (VE\*)(GF\*)

<b>Cauliflower and Potato Pie (M)(VE)</b> Melange of vegetables, roast potatoes and vegan gravy
<b>Beer Battered Fish* and Chips (GF*)</b> With garden or mushy peas and tartare sauce
<b>Cumberland Sausage Ring (GF*)</b> Served on a creamy mash, with crispy onion and Bovril gravy
<b>Nut Roast Slice (M)</b> Peanuts, hazelnuts, walnuts and almonds combined with mushrooms and herbs. Served with a melange of vegetables, roast potatoes and roast garlic gravy
<b>8oz Sirloin Steak (GF*) *5.00 pp supplement</b> Served with chips, fire roast tomatoes, watercress and crispy onion fritter

Upgrade to sweet potato fries for 1.00  
Add a sauce for 1.69 (Béarnaise | Peppercorn)

### Puddings

<b>Rhubarb and Apple Crumble (M)</b> With your choice of custard, cream or Kelly's vanilla ice cream
<b>Raspberry and White Chocolate Meringue Roulade (M)(GF*)</b> With fresh raspberries and raspberry coulis
<b>Warm Chocolate Fudge Cake (M)</b> With your choice of custard, cream or Kelly's vanilla ice cream
<b>Vegan Chocolate Fudge Cake and Chocolate Sauce (M)(VE)</b> With your choice of vegan ice cream
<b>3 scoops of Kelly's Ice Cream** (M)</b> Choose from; Classic vanilla   Fruity strawberry   Rich chocolate   Salted caramel

\*\*A selection of Vegan Ice Creams available upon request  
please ask your server

## CHILDREN'S MENU

### Lighter Bites

Vegetable and Apple Crudité Jar with Hummus (M)(VE*)(GF*)	2.69
Grilled Garlic Bread (M)	2.29
Grilled Garlic Bread with Melted Cheese (M)	2.69

### Children's Roast Meal Deal 9.49

Includes a half portion of the Roast Beef, Roast Pork or Roast Chicken served with the traditional accompaniments, Drink and Dessert

### Children's Meal Deal 6.99

Includes a Main Meal, Drink and Dessert

### Mains

Battered Cod Bites\* | Chicken Nuggets | Cheese Burger (GF\*)

The above are served with chips or plain buttered pasta and a side of Heinz baked beans or peas

**Pasta in Tomato Sauce (M)(VE\*)**  
With garlic bread or vegetable and apple crudités

**Meatball Pasta**  
With garlic bread or vegetable and apple crudités

Heinz Baked Beans on Gluten-Free Toast (M)(GF)(VE\*)

### Desserts

Piece of Fresh Fruit (GF\*)(M)(VE\*) Banana | Apple | Orange

Sliced Banana with Warm Custard (GF\*)(M)  
Topped with crushed Flake

Scoops of Kelly's Ice Cream (M)  
Choose from;  
Classic vanilla | Fruity strawberry | Rich chocolate | Salted caramel

### Drinks

Pepsi Max, Diet Pepsi, Tango and R Whites	Kids Sports Top Water	1.69
Lemonade	Fruit Juice	1.79
Child's Milk	Orange   Apple	1.69
	Robinsons Fruit Shoot	1.89
	Apple and Blackcurrant   Orange	

# Drinks Menu

## Sparkling

### Prosecco Galanti Prosecco Brut, NV

20cl Bottle 9.99 | Bottle 23.99

Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear with a hint of peach

## White Wine

### Pontebello Pinot Grigio, Hungary

175ml 5.99 | 250ml 7.49 | Bottle 19.99

Fresh ripe peach and rich citrus flavours

### Waipara Hills Sauvignon Blanc, New Zealand

175ml 6.99 | 250ml 8.99 | Bottle 23.99

Enticing and popular, with flavours of passion fruit, pineapple and citrus

## Red Wine

### Tekena Merlot, Chile

175ml 5.99 | 250ml 7.49 | Bottle 19.99

A rounded and fruity Merlot brimming with plum crumble flavours

### Mill Cellars Shiraz, South Eastern Australia

175ml 5.99 | 250ml 7.49 | Bottle 19.99

Plenty of brambly fruit on the palate backed with a touch of spice

## Rosé Wine

### Whispering Hills White Zinfandel, California

175ml 5.99 | 250ml 7.49 | Bottle 19.99

Loads of fresh summer-fruit flavours and lively acidity.

Medium bodied to appeal to most palates, California's own Zinfandel

## Spirits

### Tanqueray 10 Gin

4.99

### Whitley Neill Rhubarb and Ginger Gin

5.99

### Captain Morgan Dark Rum

4.49

### Bells Whisky

4.49

### Martell V.S. Brandy

4.49

### Bacardi

4.49

### Smirnoff Red Vodka

4.49

## Mixers

Tonic Water | Ginger Ale | Slimline Tonic Water from 1.49

## Draught

### Carling 4.0% ABV

Pint 4.99 | Half Pint 2.69

### Coors 4.0% ABV

Pint 4.99 | Half Pint 2.69

### Aspall Cyder 5.5% ABV

Pint 5.99 | Half Pint 3.19

### Staropramen 5.0% ABV

Pint 5.49 | Half Pint 2.89

### Pravha 4.0% ABV

Pint 5.99 | Half Pint 3.19

### Atlantic Pale Ale 4.5% ABV

Pint 4.99 | Half Pint 2.69

### Guinness 4.1% ABV

Pint 5.99 | Half Pint 3.19

### Doom Bar 4% ABV

Pint 4.99 | Half Pint 2.69

## Bottled Beer and Cider

### Peroni 5.1% ABV (330ml)

4.99

### Corona 4.5% ABV (330ml)

4.99

### Cobra 4.8% ABV (330ml)

4.99

### Estrella Galicia Gluten free 5.5% ABV (330ml)

4.99

### Coors 4.0% ABV (330ml)

4.99

### Doom Bar 4.3% ABV (500ml)

5.49

### Heineken '00' 0.0% ABV (330ml)

2.99

### Weston's 'Stowford' Press 4.5% ABV (500ml)

5.99

### Rekorderlig Passionfruit 4.0% ABV (500ml)

5.99

### Rekorderlig Mango Raspberry 4.0% ABV (500ml)

5.99

## Soft Drinks

### Pepsi Max, Diet Pepsi, Tango and R Whites Lemonade

Child 1.79

Regular 2.79

Large 2.99

### Robinsons Fruit Shoot

1.89

Apple and Blackcurrant | Orange

### Sparkling or Still Mineral Water (330ml bottle)

2.29

### Child's Milk

1.69

### Fruit Juice

Child 1.79

Orange | Apple | Pineapple | Cranberry

Regular 2.79

Large 2.99

### J2O (330ml)

2.99

## Hot Drinks

### Americano

2.89

### Cappuccino

2.99

### Latte

2.99

### Tea Traditional English

2.49

### Classic Hot Chocolate

3.29

### Double Choc Mallow

3.99

## Cocktails

### Passionfruit Martini 6.99

Vanilla Vodka shaken with passion fruit and served with a shot of Prosecco and fresh passionfruit

### Strawberry Woo Woo 6.99

A subtle juicy mix of Vodka, strawberry and peach puree, cranberry juice and lemonade

### Piña Colada 6.99

50's classic, a tropical, creamy blend of Bacardi Superior Rum, pineapple juice and coconut

### Pink Gin Spritz 6.99

A delicious blend of Gordon's Pink Gin, Prosecco and fruity lemonade. Garnished with fresh berries

## Children's Cocktails

### Strawberry and Lemonade 3.29

Fizzy just like lemonade but with strawberries

### Choco Heaven 3.29

Chocolate syrup, chocolate sauce, milk and cream floater

### Caribbean Punch 3.29

A blend of mango, passionfruit and orange juice mixed with lemonade to give a very tropical experience

(V) No meat or fish (VE) Vegan (VE\*) Vegan Available  
(GF\*) Gluten Free Available



**Allergens:** We use allergens in our kitchen as part of the preparation of food. We also cook different foods in the same equipment. Intended ingredient allergen information for all items on our menu is available on our allergen portal via the QR code above. Unfortunately, during this time, we are unable to make changes to our menu items/provide details of 'may contains' due to additional COVID controls in our kitchens – we are working hard to develop suitable tools/procedures to resume this offer to our guests.

\*Some of our meat/fish dishes may contain bones **SF EF**