



## LUNCH & DINNER

**Monday-Friday, 12pm-2:45pm & 6pm-8:45pm / Saturday, 12pm-8:45pm**

*All of our dishes are homemade at The Foresters, using fresh, seasonal ingredients.*

### NIBBLES

**Fried Padron Peppers 5 vg/gf/df / Mixed Olives 4.5 vg/gf/df**

**Our Own Garlic Rosemary Focaccia, Olive Oil & Balsamic Vinegar 5 vg/df/nuts**

### STARTERS

**Homemade Soup of the Day, Garlic & Rosemary Focaccia 8.5 vg/df/gfo**

**Baked Goats Cheese Crostini, Red Wine Poached Pear, Walnut Pesto 8.5 v/gfo/nuts**

**Salt & Pepper Calamari, Crispy Squid Rings, Aioli, Lemon 9**

**Black Pudding Scotch Egg, Homemade Fig Chutney 9.5**

**Spiced Sweet Potato & Chickpea Fritters, Gazpachio Salsa 8.5 vg/df/gf**

**Truffle Honey Baked Camembert (for two), Toasted Sourdough, Onion Marmalade 17 v/gfo**

### MAINS

**Harveys Beer Battered Cod & Chips, Garden Peas, Tartare Sauce, Lemon 18 df**

**Sussex 8oz Beef Burger, Brioche Bun, Tomato, Gherkin, Ale Braised Onions,  
Tomato Relish, House Chips, Coleslaw 17 gfo/dfo (Add Cheese £1.25 / Add Bacon £1.25)**

**Steak & Ale Pie, Creamy Mash, Roasted Carrots, Seasonal Greens, Red Wine Gravy 20**

**Baked Cod Fillet, Jersey Royal New Potatoes, Braised Baby Gem, Asparagus, Pea Fricassee 25 gf/dfo**

**Chargrilled Flat Iron Steak, (8oz) Roast Cherry Vine Tomatoes, Broccoli, Truffle Parmesan Fries, Peppercorn Sauce 28**

**Pan Fried Chicken Schnitzel, Anchovy Potato Salad, Grilled Tenderstem Broccoli, Saffron Aioli 23**

**Sussex Ham, House Chips, Fried Hen's Eggs, Land Cress 16 gf/df**

**Spiced Baked Aubergine, Confit Garlic & Herb Polenta, Harissa Braised Peppers,  
Pomegranate Molasses, Rocket Salad 20 vg/gfo**

**Marinated Heritage Tomato & Burrata Salad, Roasted Beetroot, Fennel & Radicchio, Basil Pesto 18 v/gf**

### SANDWICH OF THE DAY

*(Mon-Fri, 12pm-2:45pm. Sat 12pm-4pm)*

**Served in Toasted Ciabatta,  
with House Chips**

*Please ask your server for  
todays filling 14*

### SIDES

**House Chips 4.5 / Cheesy Chips 5.5**

**Truffle Parmesan Fries 6.5 / Sautéed New Potatoes 4.5**

**Roasted Carrots, Horseradish & Rosemary 4.5**

**Tenderstem Broccoli, Confit Garlic & Shallots 4.5**

**House Salad, Baby Gem, Cherry Tomatoes, Red Onion,  
Cucumber, Rapeseed Vinaigrette 4.5**

### DESSERTS

**Warm Raspberry Frangipane Tart, Homemade Raspberry Ripple Ice Cream 9 v/nuts**

**Sticky Toffee Pudding, Honeycomb Ice Cream, Butterscotch Sauce 9 v**

**Triple Chocolate Brownie, Mocha Ice Cream, Pine Nut Brittle 9 v/nuts**

**Apple & Blackberry Crumble, Vanilla Custard 9 v/vgo/df**

**Baked Custard Tart, Rhubarb Crumble Ice Cream 9**

**Homemade Ice Cream, produced in-house at The Foresters. 3.75 per scoop vgo**

**Please make your server aware of any allergens prior to ordering**

(v) vegetarian (vg) vegan (vgo) vg option (gf) gluten free (gfo) gf option  
(df) dairy free (dfo) df option (nuts) contains nuts 'Option' = this dish can be adapted. Please ask for details