



SUNDAY MENU

12pm-4:15pm

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

NIBBLES

Fried Padron Peppers 6 v/vg/gf/df / Mixed Olives 5.5 v/vg/gf/df

Olive & Sunblush Tomato Focaccia, Olive Oil & Balsamic 6 v/vg

White Truffle & Rosemary Camembert, Toasted Sourdough, Crostini & Onion Marmalade 18 v/gfo

STARTERS

Heirloom Tomato & Mozzarella, Basil Oil, Honeycomb Crumb 10 v/gf

Smoked Mackerel, Heritage Tomato, Quail Egg, Olives, Mixed Leaves 10 gf/df

Rose Harissa King Prawns, Sourdough, Fennel, Orange, Salad Leaves 12 gfo/df

Chorizo Scotch Egg, Crispy Sage, Pork Crackling, Parmesan Mayo 10 dfo

Za'atar Spiced Cauliflower, Whipped Coconut Labneh, Charred Lime 10 v/vg

Stilton & Sunblush Tomato Tartare, Fig, Candied Pecans 10 v/gf/nuts

MAINS

Harvey's Beer Battered Cod & Chips, Garden Peas, Tartare Sauce, Lemon 18 df

**Sussex 8oz Beef Burger, Brioche Bun, Tomato, Gherkin, Red Onion,
Tomato Relish, House Chips, Coleslaw 18 gfo/dfo (Add Cheese £1.25 / Add Bacon £1.25)**

Scampi & Chips, Garden Peas, Tartare Sauce, Lemon 18 df

Confit Duck Leg, Watermelon & Cucumber Salad, Chilli, Soy, Charred Spring Onion, Sesame 22 gf/df

Superfood Salad, Bulgar Wheat, Pomegranate, Grilled Veg, Pumpkin Seeds, Salsa Verde 18 v/vg/df/gfo

SUNDAY ROASTS

All served with Seasonal Greens, Roast Potatoes, Gravy, Yorkshire Pudding

Strip Loin of Beef 23 gfo / Roast Leg of Lamb 23 gfo / Pork Belly 20 gfo

Veggie Wellington (Roasted Sweet Potato, Peppers & Spinach) 19 vg

SIDES

House Chips 5 / Cheesy Chips 6

Pigs In Blankets 6.5

Crispy Duck Fat Roast Potatoes, Jug of Gravy 5.5

Tempura Seasonal Veg, Crispy Chilli Oil 6 v/vg/gf/df

Sunblush & Watermelon Salad, Honey, Feta 6 v/vg/gf/dfo

House Salad, Baby Gem, Cherry Tomatoes, Red Onion, Cucumber, Rapeseed Vinaigrette 5

DESSERTS

Banoffee Pie, Italian Meringue, Caramelised Banana, Caramel, Banana Ice Cream 10 v

Foresters' Mess, Strawberry, Raspberry, Meringue, Mint, Strawberry Ice Cream 9 v/gf

Pistachio Brûlée, Caramelised White Chocolate, Ginger Shortbread 9 v

Passion Fruit Cheesecake, Caramelised Biscuit, Lime Sherbert, Vanilla Ice Cream 9 v/vg/df

Salted Dulce de Leche Affogato, Honeycomb Ice Cream, Kahlua, Espresso 9 v

Selection Of Kelly's & Homemade Ice Cream, 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

Tables of 10+ will be subject to a 12% service charge.