



## SUNDAY MENU

12pm-4:15pm

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

### NIBBLES

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

**Sun-Dried Tomato & Parmesan Focaccia, Olive Oil & Balsamic Vinegar 6** *v*

**Hot Honey & Thyme Baked Camembert (for two), Toasted Sourdough, Crostini & Onion Marmalade 18** *v/gfo*

### STARTERS

**Seasonal Soup of the Day, Crusty Sourdough 8.5** *gfo*

**Smoked Mackerel, Lime & Ginger Pâté, Pickled Cucumber, Brioche 10** *gfo*

**Vodka Cured Salmon, Dill, Crème Fraiche, Crispy Capers 12** *df/gf*

**Pressed Ham Hock, Capers, Cornichons, Parsley, Brioche, Truffled Egg Mayo 10** *df/gfo*

**Tempura Broccoli, Courgette, Lemon & Lime Mayo 9** *vg/gf/df*

**Whipped Feta, Olive Oil Croutons, Beetroot, Green Apple, Pistachios 10** *v/gfo/nuts*

### MAINS

**Harveys 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/df* (Add Cheese £1.25 / Add Bacon £1.25)

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

**Green Pea & Mint Risotto, Asparagus, Crispy Kale, Green Oil 18** *vg/gf*

### 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**

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

### DESSERTS

**White Chocolate & Cardamon Tart, Raspberry Curd 9** *v*

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

**Orange Brownie, Orange Sherbert, Vanilla Ice Cream 9** *v*

**Rhubarb, Stem Ginger & Apple Crumble, Vanilla Custard 9** *vg/gf/df*

**Miso & Dulce de Leche Affogato, Kahlua, Vanilla Ice Cream, Espresso 9** *gf/df*

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

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