



The Foresters Arms

LUNCH & DINNER

Monday-Thursday, 12pm-2:45pm & 6pm-8:45pm / Friday, 12pm-2:45pm & 5pm-8:45pm / Saturday, 12pm-8:45pm

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

MAINS

Chicken, Chorizo & Mozzarella Pie, Creamy Mash, Roasted Carrots, Seasonal Greens, Red Wine Gravy 22
Chargrilled Flat Iron Steak, (8oz) Roast Cherry Vine Tomatoes, Broccoli, House Chips, Peppercorn Sauce 28 gf/dfo
Confit Duck Leg, Watermelon & Cucumber Salad, Chilli, Soy, Charred Spring Onion, Sesame 22 gf/df
Sussex Ham, House Chips, Fried Hen's Eggs, Land Cress 16 gf/df
Pancetta Stuffed Chicken, Charred Corn, Tomato & Lime Chimichurri, Fondant Potato 22 gfo
Sunblush Heirloom Tomato & Golden Cross Goats' Cheese Risotto, Green Oil 20 v/gf/dfo
Superfood Salad, Bulgar Wheat, Pomegranate, Grilled Veg, Pumpkin Seeds, Salsa Verde 18 v/vg/df/gfo
Harvey's Beer Battered Cod & Chips, Garden Peas, Tartare Sauce, Lemon 18 df
Scampi & 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)

LIGHT LUNCH

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

Sandwich Of The Day,
served in Toasted Ciabatta, with House Chips.
Please ask your server for today's filling 15

SIDES

House Chips 5 / Cheesy Chips 6
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.