



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

Walnut & Blue Cheese Focaccia, Olive Oil & Balsamic 6 v/nuts

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

STARTERS

Herb Crusted Bocconcini, Roasted Red Pepper, Tomato Ragu, Green Oil 10 v/gfo

Grilled Cornish Sardines, Roasted Autumn Veg, Pearl Barley, Rose Harissa 10 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

Pressed Lamb Shoulder, Jersey Royal, Blackberries, Red Onion 12 gf

MAINS

Chicken, Chorizo & Mozzarella Pie, Creamy Mash, Roasted Carrots, Seasonal Greens, Red Wine Gravy 22

Chargrilled 8oz Sussex Ribeye, Garlic Butter, Roast Cherry Vine Tomatoes, Broccoli, House Chips, Sauce Diane 32 gf/dfo

Confit Duck Leg, Pak Choi, Pearl Barley, Orange, Star Anise 22 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

Roasted Butternut Fettuccine, Parmesan, Chilli Jam, Crispy Sage 18 v/vg/df

Harvey's Beer Battered Cod & Chips, Pea Purée, Tartare Sauce, Lemon 18 df

Scampi & Chips, Pea Purée, 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

Poached Pear & Bulgur Salad 6 df/v/vg

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

DESSERTS

Black Forest Tiffin, Dark Chocolate Ganache 10 v

Pear & Almond Frangipane, Stem Ginger, Orange Ice Cream 9 v

Caramelised White Chocolate & Blackberry Brûlée, Shortbread 9 v

Caramel Macchiato Cheesecake, Caramelised Biscuit, Vanilla Ice Cream 9 v/vg/df

Butterscotch Affogato, Honeycomb Ice Cream, Kahlua, Espresso 9 v/gf

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.