



The Foresters Arms

LUNCH & DINNER

Monday-Thursday, 12pm-2:45pm & 5:30pm-8:30pm / Saturday, 12pm-8:30pm

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
Confit Garlic & Rosemary Focaccia, Olive Oil & Balsamic 6 v/vg

STARTERS

Herb Crusted Mozzarella Pearls, Roasted Red Pepper, Tomato Ragu, Green Oil 10 v/gfo
Grilled Cornish Sardines, Smoked Paprika Mayonnaise 10 df/gf
Sussex Smokie, Smoked Haddock, Cheddar, Buttered Leeks, Toasted Sourdough 12 gfo/df
Katsu Scotch Egg, Curry Sauce, Pork Crackling 10 df
Soup Of The Day, Crusty Sourdough 9 dfo/gfo
White Truffle & Rosemary Camembert, Toasted Sourdough, Crostini & Onion Marmalade 18 v/gfo

MAINS

Slow Braised Steak & Ale 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
Pan Fried Calves Liver, Bacon & Onion Creamed Cabbage, Buttery Mash, Red Wine Gravy 20 gf/dfo
Sussex Ham, House Chips, Fried Hen's Eggs, Land Cress 16 gf/df
Smoked Stuffed Chicken, Fondant Potato, Braised Wild Mushrooms, Creamed Savoy, Creamy Mushroom Sauce 24 gf
Roasted Pumpkin Risotto, Smoked Chilli Jam, Crispy Sage 20 v/vg/gfo/df
Harvey's Beer Battered Cod & Chips, Pea Purée, Tartare Sauce, Lemon 18 df
Scampi & Chips, Pea Purée, Tartare Sauce, Lemon 18 df
Sussex Beef Burger, Pickled Onion Ring, Tomato Relish, Tomato, Gherkin, Brioche Bun, 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
Roasted Carrot, Horseradish & Rosemary 6 v/vg/dfo
House Salad, Baby Gem, Cherry Tomatoes,
Red Onion, Cucumber, Rapeseed Vinaigrette 5

DESSERTS

Dark Chocolate Fondant, Raspberry, Raspberry Sorbet 10 v
Victoria Plum & Almond Frangipane, Stem Ginger, Orange Ice Cream 9 v
Caramelised White Chocolate & Blackberry Brûlée, Shortbread 9 v
Toffee Apple, Flapjack Crumble, Cinnamon Spiced Custard 9 v/gf/dfo
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.