



The Foresters Arms

SUNDAY MENU

12pm-3:45pm

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

NIBBLES

Fried Padron Peppers 5 vg/gf/df / **Mixed Olives** 4.5 vg/gf/df
Our Own Garlic Rosemary Focaccia, Olive Oil & Balsamic Vinegar 5 vg/df/nuts

STARTERS

Salt & Pepper Calamari, Crispy Squid Rings, Aioli, Lemon 9
Smoked Haddock & Nduja Fish Cakes, Pickled Fennel & Aioli 10
Black Pudding Scotch Egg, Homemade Fig Chutney 9.5
Spiced Carrot Bhaji, Tomato Salsa 8.5 vg/df/gf
Hot Honey & Thyme Baked Camembert (for two), Toasted Sourdough, Crostini & Onion Marmalade 17 v/gfo

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 17 gfo/dfo (**Add Cheese £1.25 / Add Bacon £1.25**)
Scampi & Chips, Garden Peas, Tartare Sauce, Lemon 18
Butternut Squash & Sage Risotto, 18 vg/v/gf

SUNDAY ROASTS

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

Beef Topside 22 gfo / **Leg of Lamb** 23 gfo / **Pork Belly** 20 gfo
Veggie Wellington (Roasted Sweet Potato, Peppers & Spinach) 19 vg

SIDES

House Chips 4.5 / **Cheesy Chips** 5.5
Pigs In Blankets 6
House Salad, Baby Gem, Cherry Tomatoes, Red Onion, Cucumber, Rapeseed Vinaigrette 4.5

DESSERTS

Treacle Tart, Clotted Cream Ice Cream 9 v
Sticky Toffee Pudding, Honeycomb Ice Cream, Butterscotch Sauce 9 v
Chocolate Brownie, Mocha Ice Cream 9 v
Apple & Blackberry Crumble, Vanilla Custard 9 v/vgo/df
Caramel Affogato, Kahlua, Espresso 9 v
Homemade Ice Cream, produced in-house at The Foresters. 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