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www.theforestatfeckenham.com

MENU

Starters

Homemade soup (V) See daily specials	£ 4.00
Summer salad (V) Sourdough croutons, baby gem, mixed baby leaves, vinaigrette	£ 4.50
Sautéed button mushrooms (V) Garlic cream, toasted onion bread, cheese crisp, dressed rocket	£ 5.50
Barrel aged feta & chargrilled peach salad (V/N) Toasted almonds, nut oil, smoked sea salt	£ 6.00
Twice-baked Stinking Bishop soufflé (V) Pear crisp, Perry cream sauce, celery	£ 6.25
Free range chicken liver parfait Red onion marmalade, pickles	£ 6.75
Chilli crab cakes Lime mayonnaise, spring onion salad	£ 7.00
Clonakilty black pudding Scotch egg Homemade piccalilli	£ 7.50
Box baked Camembert (V) - <i>Great to share</i> French bread, chutney & pickles	£ 10.50

Mains

Lashford's sausages of the week Creamy mashed potatoes, onion marmalade, red wine jus	£ 10.50
Cod & crayfish fishcake Buttered samphire, saffron beurre blanc, poached free range hen's egg	£ 11.75
Summer vegetable tart (V/N) Walnut pastry, sesame rolled goats' cheese & walnut salad	£ 12.75
Jimmy Butler's pork tenderloin & crispy pork belly Thyme fondant potato, buttered spring onions, black pudding crumb, apple & cider sauce	£ 16.50
Corn-fed chicken breast wrapped in pancetta Parmentier potatoes, chard, chicken livers, chanterelle mushrooms	£ 16.75
Market fish Sautéed new potatoes, leeks, peas & pancetta	£ See daily Specials
Lightly poached sea bream Courgette & spring onion croquettes, lemon, caper & courgette salad	£ 17.50
Aubrey Allen sticky beef rib Pit beans, onion ring, slaw	£ 18.50

Steaks



All steaks are supplied & dry aged to a minimum of 28 days by our specialist butcher Aubrey Allen. All steaks are traceable back to the farm where the beef was reared.

Steaks are served with: Chips, roasted field mushroom, watercress & your choice of: **Peppercorn sauce, black truffle butter or roast garlic crème fraîche**

200gms Aubrey Allen bavette steak A juicy steak cut from the flank (served only as it should be, rare or medium rare)	£ 16.00	250gms Aubrey Allen rib eye steak Prime rib of beef, fat marbled with a wonderful succulent flavour	£ 23.00
200gms Aubrey Allen rump steak Firm texture, flavoursome, seam butchered	£ 19.00	200gms Aubrey Allen fillet steak Lean & tender, the true connoisseur's choice, the Champagne of beef	£ 26.00

Sides

Homemade chips	£ 2.50	Creamy mashed potatoes	£ 2.50
Seasonal vegetables	£ 2.50	Baby jackets with garlic crème fraîche	£ 2.50
Green salad	£ 2.50		

PLEASE ASK TO SEE THE SPECIALS

Please check with a member of The Forest team before ordering as some main courses may take 25 minutes to serve. Please let us know if you suffer from any food allergies or dietary restrictions or would like to see our leaflet containing a list of dishes containing any of the EU top 14 allergens. We use unpasteurised cheeses in our kitchen - please let us know if you would like an alternative. An optional service charge of 10% is added to parties of 8 or more. (V) - suitable for vegetarians (N) - contains nuts. The Environmental Health Officer advises that eating partially or uncooked meat, seafood & eggs may increase your risk for foodborne illness particularly if you have certain medical conditions.