

# SMOKING LOBSTER

## AT FORESTERS HALL



### SNACKS

Gordal Olives - 5 Smoked Almonds - 5

Homemade Bread Smoked Butter or Herb Oil & Aged Balsamic - 4 Spiced Panisse Coriander & Mint Chutney - 7

Gallybagger Gougères Onion Ketchup, Crispy Shallots - 8 Cod & Chorizo Croqueta Dill Aioli - 9

### STARTERS

Tuna Tartar - 15

Pickled daikon, toasted nori

Poached Salsify - 12

Burnt Sugar, Candied Walnut, Pear Purée

Chicken & Ham Hock Terrine - 16

Toasted buckwheat, pickled shimiji, caramlised onion tarte fine

### MAINS

Roast Sirloin of Beef - 25

Vegetables, roast potatoes, gravy

Braised Pork Belly - 25

Vegetables, roast potatoes, gravy

Roast Venison - 28

Vegetables, roast potatoes, peppercorn sauce

Roast Chicken Breast - 25

Vegetables, roast potatoes, gravy

Wild Mushroom Risotto - 20

Cep, Glazed Onion, Burnt Onion Broth

Fish of the Day - MP

New potatoes, tenderstem, salsa verde

### DESSERTS

Dark Chocolate Mousse - 10

Blackberry jelly, Earl grey ice cream

Lemon and White Chocolate Mille Feuille - 10

Confit lemon, crème fraîche ice cream

Granny Smith Apple - 10

Brandy custard, pecan crumble

Selection of British Cheeses - 16 / 28

Quince chutney, crackers

ALWAYS INFORM A STAFF MEMBER OF ANY ALLERGIES BEFORE YOU ORDER

Thursday Evening & Friday - Saturday Lunch & Dinner & Sunday 12-7pm British Roast Dinner & Specials

## BAR MENU

Available Thursday - Saturday All Day

### Soup of the Day - 8

Toasted sourdough

### Fish of the Day - MP

new potatoes, stem broccoli, salsa verde

### 28 day Aged Rib-eye Steak - 34

bourbon peppercorn sauce, onion ring,  
seaweed salt chips, salad

### Tomato Rigatoni - 10/16

basil pesto, aged parmesan

### Mushroom Tagliatelle - 10/16

tarragon, sherry cream

### Spinach and Ricotta Gnocchi - 10/16

lemon, sage butter

## BAR SNACKS

Cold snacks always available

### Gordal Olives - 5

Smoked Almonds - 5

### Local Bread - 4

with smoked butter, lemon zest  
or herb oil, aged balsamic

### Selection of British Cheeses 16/28

Quince chutney, crackers

### Gallybagger Gougères - 8

onion ketchup, crispy shallots

### Cod and Chorizo Croqueta - 9

Dill aioli

### Spiced Panisse - 7

coriander and mint chutney

## COCKTAILS

### Signature Garden - 12

Hendricks - Elderflower - Melon  
Cucumber - Lemon

### Basil Sour - 11

IOW Lemon Balm Gin - Basil - Celery  
Lemon - Foamer

### Hibiscus Clover Club - 11

Mermaid Zest - Raspberry - Hibiscus  
Lemon - Foamer

### Martini - 12

Gin or Vodka  
Twist or Dirty / Wet or Dry

### Red Chilli Margarita - 12

Ancho Reyes - Triple Sec - Lime

### Americano Spritz - 12

Gin - Cocchi Vermouth - Belsazar - Campari  
Prosecco - Fresh Orange

### Enzoni - 10

Gin - Campari - Green Grapes - Lemon

### Mint Paloma - 11

El Rayo Tequila Blanco - Fresh Pink Grapefruit -  
Mint - Lime - Pompelmo Soda Top

### Cherry Manhattan - 12

Sazerac Rye - Antica Vermouth - Belsazar  
Cherry Heering - Maraschino

### Negroni Sour- 12

Mermaid Zest - Campari - Suze - Aperol  
Fresh Juices - Foamer

## DIGESTIFS

Classic - Vodka - Espresso - Demerara - 12 Miso Caramel - Mermaid Salt Vodka - Espresso - 12

Chocolate Praline - Aged Plantation Rum - Frangelico - Amaretto - Cocoa Liqueur - Espresso - 14

Pastis, Cornish - 12 Grappa Piemonte - 8 Grappa Alexander - 8 Grappa Riserva Privata - 10

Chartreuse Green / Yellow - 8 Montenegro - 6 Amaretto - 6 Baily's - 6