

SNACKS

Mixed Olives [GF] [VE] | 4.95
Lemon & Chilli

Warm Sourdough Loaf [GFO] [VE] | 6.95
Rosemary Oil & Balsamic

Greek Pitta [GFO] [V] | 4.25
Hummus, Tzatziki and Chilli Sauce

Beetroot Falafel [GF] [V] | 4.95
Pesto Hummus

Garlic Pizzette [VE] | 4.50
Add Cheese [V] | 5.50

STARTERS

Seasonal Soup [GFO] | 6.95
Sourdough & Butter

Chestnut Mushrooms [V] | 6.25
Garlic Crumb & Aioli

Harissa Chicken Skewers [GF] | 8.95
Sumac, Honey & Orange

Bruschetta [GFO] [V] | 7.25
Heritage Tomatoes, Confit Garlic, Basil

Pea & Parmesan Risotto [VEO] | 8.50 / 14.95
Spring Greens & Pine Nuts

Spiced Lamb Koftas [GFO] | 8.95
Cucumber Salad, Pitta, Pomegranate and Tzatziki

Gambas Pil Pil [GFO] | 9.95
King Prawns with Chilli, Garlic & Lemon, Ciabatta

Calamari [GFO] | 7.95
Sesame & Lime Aioli

Chargrilled Halloumi [GF] [V] | 7.75
Courgette, Mint & Pomegranate

PLATTERS

Charcuterie Platter [GFO] | 14.50
Parma Ham, Bresaola, Fennel Salami, Hummus, Pesto,
Olives, Pickles, Breads and Oil

Tapas Platter | 16.95
Gambas Pil Pil,
Calamari, Sesame & Lime Aioli
Harissa Chicken,
Patatas Bravas, Aioli

Vegetarian Platter [V] | 16.95
Vegan Meatballs, Spicy Tomato
Crispy Chestnut Mushrooms, Aioli,
Heritage Tomato & Basil Bruschetta,
Patatas Bravas, Aioli

LUNCH MENU

Served Monday To Saturday 12 – 5pm

All served with Sea Salt Fries

Forest Little Shish

Tahini, Harissa & Garlic Sauce, Chopped Salad, Flat Bread, Paprika Fries
Lamb & Chicken 13.50 Halloumi 10.50

Grilled Haddock [GFO] | 13.95
Lancashire Cheese Crumb and Creamed Spinach

Ham & Cheese Toastie [GFO] | 10.50
Ham Hock, Wookey Hole Cheddar, Piccalilli, Sea Salt Fries

Open Prawn & Smoked Salmon Sandwich [GFO] | 11.95
Punchy Marie Rose Sauce

Beef Sirloin & Onion Ciabatta [GFO] | 12.50
Blue Cheese and Sea Salt Fries

Avocado & Poached Egg Ciabatta [GFO] | 10.95
Rocket Salad with Parma Ham or Smoked Salmon

Heritage Tomato Salad [GF][VE] | 11.50
Avocado, Olives, Mixed Leaves and Basil Oil
Add Chicken 4.50

PIZZA

(All our pizzas are available with Gluten Free bases as a £2 supplement)

Margo [GFO] [VEO] | 9.50
Our Tomato Sauce with Oozy Mozzarella and Basil

Fun-Guy [GFO] [VEO] | 10.95
Garlic Butter Base, Mushrooms, Goats Cheese, Spinach, Pine Nuts

Angry Pig [GFO] | 12.95
Chorizo, Spicy Pepperoni, Pork Belly, Jalapeños,
Chilli Cheese and Mozzarella

Black N Blue [GFO] | 14.50
Beef Fillet, Blacksticks Blue Cheese, Wild Mushrooms,
Rocket and Pine Nuts

Mafiosa Feast [GFO] | 13.95
Salami, Spicy Lamb, Bocconcini, Pepperoni, Parma Ham and Rocket

Club Tropicana [GFO] | 12.50
Ham, Pineapple, Our Tomato Sauce and Mozzarella

Angry Meat Free Pig [GFO] [VE] | 12.50
Vegan Meatballs & Sausage, Mushrooms, Jalapeños,
Vegan Cheese, Chilli Sauce

SIDES

Hand Cut Chips
[GF] [VE] | 4.25

Sea Salt Fries
[GF] [VE] | 4.25

Garden Salad [GF] [VE] | 4.25

Seasonal Vegetables
[GF] [V] | 4.25

Heritage Tomato Salad
[GF] [VE] | 4.95
Basil Oil

MAINS

Battered Haddock [GFO] | 16.50
Hand Cut Chips, Mushy Peas and Tartare Sauce

8oz Steak Burger | 15.95
Sesame Brioche Bun, Burger Sauce, Onions, Sea Salt Fries and Pickle
Add Gouda Cheese 1.00 Add Bacon 1.00

Lebanese Chicken [GF] | 16.95
Jewelled Rice, Rose Petal Harissa, Pomegranate,
Almonds and Yoghurt

Fish Burger | 16.50
Battered Haddock, Gouda Cheese, Lettuce, Tartare Sauce,
Sea Salt Fries

Fish Pie [GF] | 17.50
Smoked Haddock, Salmon & King Prawns, Parsley Sauce,
Wookey Hole Mash

Portobello Mushroom Wellington [VE] | 15.95
Braised Pointed Cabbage and Gravy

Double Vegan Burger [VE] | 16.50
Meat Free Patty, Beetroot Patty, Smoked Cheese & Onions,
Fries and Pickle

Pot Pie | 17.50
Chicken & Ham Hock Pot Pie, Green Beans and Hand Cut Chips

Forest Big Shish
Tahini, Harissa & Garlic Sauce, Chopped Salad, Flat Bread, Paprika Fries
Lamb & Chicken | 18.95 Halloumi | 15.95

28 Day Dry-Aged Beef
Roast Field Mushroom, Grilled Tomatoes and Hand Cut Chips
12oz Rib-Eye On The Bone [GF] | 32.00 8oz Fillet [GF] | 32.00

Extras
Pepper Sauce [GF] [V] | 3.25
Blue Cheese Sauce [GF] [V] | 3.25
Onion Rings [VE] | 3.95
Garlic & Chilli Prawns [GF] | 5.50

DESSERTS

Chocolate & Caramel Truffles [GF] [V] | 5.50

Syrup Sponge Pudding [V] | 7.95
Proper Custard

Lemon Posset [GFO] [V] | 7.95
Lemon Sorbet, Sugared Straws

Dark Chocolate Fondant [GF] [V] | 8.50
Salted Caramel Ice Cream and Honeycomb

Chocolate Orange Cheesecake [V] | 8.50
Orange and Blood Orange

Ice Cream and Sorbet Selection [GFO] [VEO] | 7.25

Three or Five Cheese Selection [GFO] | 9.95 / 14.50
Chutney, Grapes and Crackers