

THE FORESTER - COUNTRY PUB & DINING (Sample menu)

Artisan Cheese Board

Westcombe Cheddar (CPV)

Full flavoured & nutty, delicious handmade farmhouse style cheddar.

Mrs Bell's Blue (SUP)

Milder than Roquefort – a creamy & rich paste, subtle saltiness – delicious!

Tunworth Soft (CP)

Hand made in Hampshire, soft, nutty, creamy cheese. Supreme champion at the British Cheese Awards.

Ragstone (GUP)

Made in Hereford, on the border with Wales, Charlie Westhead's delicious ripened goat log is mellow and creamy. Ragstone has a light & creamy texture, with savoury & lemony flavours.

Cheese Board 10.00 Individual cheese 2.50

All cheeses are accompanied by bread or crackers with apple & rhubarb chutney

We suggest a glass of Oloroso Sherry – the perfect match for our cheese board 4.95

In-house ice creams and sorbets:

Ice Creams – vanilla bean, chocolate, honeycomb, rum raisin, ginger

Sorbets – lemon, apple, passionfruit, strawberry, pear, raspberry, lychee, crème fraîche, blood orange, cassis