

The Forester - Country Pub & Dining

AUTUMN/WINTER SAMPLE MENU 2011

Starters/Small plates

Cornish crab spring rolls with sweet & sour sauce £ 7.00

Duck livers, fried bread, wholegrain mustard dressing £ 6.00

Home-cured bresola of beef, rocket, roasted red peppers & extra virgin olive oil £7.00

Fillet steak tartare, quails egg yolk & toast £9

Cornish crab, crayfish & leek terrine, sauce vierge £ 7.00

Seared Devon sea scallops, roast pork belly, pumpkin puree & crispy sage £ 9.50

Asian-spiced duck broth, faggot & rice noodles £ 6.50

Crown Prince pumpkin ravioli with spinach, sage & butter sauce £ 6.50

Cornish fish soup with rouille, parmesan & crisp bread £ 6.00

River Ex mussels steamed with white wine, chilli & parsley £ 7.50

Mains

28 Day aged West Country sirloin steak, hand-cut chips & watercress salad with sauce Béarnaise £ 16.50

Roast saddle of local estate venison, pearl barley & root vegetable risotto with parsnip crisps £ 17.50

Organic Pythouse lamb plate – braised shoulder & roasted loin, potato crisp, roast beetroot & cavolo nero £ 16.50

Braised blade of West Country beef, chive mash, buttered Brussels sprouts, wild mushrooms & braising liquor £ 15.50

Local wild rabbit ragu with hand-made pappadelle £13.00

Roast Cornish monkfish tail, spiced potato & aubergine, coriander & mint pesto £ 15.00

Galicean-style stew of Cornish hake, Toulouse sausage & borlotti beans £ 15.00

Prime seared fillet of Cornish turbot, olive-oil crushed potatoes, buttered leeks, crisp pancetta, cockle butter sauce £17.00

The Old Favourites

The Forester Burger, melting cheddar, caramelised red onions, fries & salad £ 13.00

Fish & Chips - Cornish haddock in beer batter, hand-cut chips & mushy peas £ 12.50

Hand-made steak & Butcombe ale pie with roasted root vegetables & winter greens £ 12.50

Forester Desserts

Salted caramel & dark chocolate tart with crème fraiche £ 6.00

Classic tiramisu with almond biscotti £ 5.50

Warm fine apple tart with caramel ice cream £ 6.00

Brioche bread & butter pudding, amaretto, orange marmalade & crème anglaise £ 5.50

Lavender pannacotta, Donhead honeycomb & fennel sorbet £ 6.50

The Savoury Dessert – homemade Eccles cake with Cornish yarg £ 7.00

Selection of in-house sorbets and ice creams £ 4.50
(see the reverse of this menu)

Artisan Cheeseboard from £ 2.50 individual cheese to £ 8.50 – full cheese board – see over

Dessert Wine (75 ml)

The Noble One – Dressed to look like Yquem this is Australia's premier sticky made from late harvest Semillon - perfect with cream based puddings £ 8.50

Campbell's Rutherglen Muscat - from Victoria in Australia – an aperitif, with soft cheese, chocolate or sipped chilled in summer £ 6.00

In-house ice creams and sorbets:

Ice Creams – caramel, ginger, vanilla bean,
honeycomb, chocolate, white chocolate, rum & raisin

Sorbets – blackcurrant, strawberry, mango, passionfruit,
blood orange, crème fraiche, lemon, apple, red berry

LUNCHTIME SANDWICHES £ 7.00

**ALL SERVED ON FRESHLY BAKED BREAD WITH
FRIES & SALAD**

Wookey Hole mature cheddar & roasted red onion toastie
In-house salt beef, Frenchy's mustard & dill pickle
Po-Boy of Cornish cod with tartare sauce