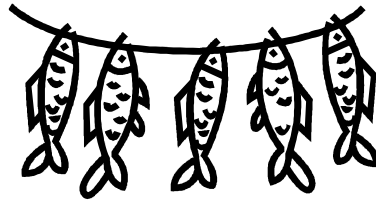


THE FORESTER - COUNTRY PUB & DINING (Sample menu)

SET MENU FEATURING WEST COUNTRY SOURCED SEAFOOD & MEAT

Available Tuesday - Friday Lunch

Tuesday - Thursday Dinner



To Start

Potted freshwater crayfish, toast, sauce vierge

Devon crab & pumpkin risotto

For the Carnivore : Smoked ham hock terrine, piccalilli, toast

Main Course

Loch Duart salmon fish cake, buttered spinach, poached egg, hollandaise

Grilled fillet of Newlyn plaice, olive oil crushed potatoes, tenderstem broccoli, sauce vierge

For the carnivore : Braised local venison ragu, linguine, Parmesan

To finish

Vanilla pannacotta, honeycomb ice cream, sweet wine syrup

Spiced roast plums, shortbread, plum sorbet

Duo of in-house ice creams and sorbets

2-Course 18.50 - 3-Course 22.50