

FOREST
RESTAURANT & BAR
ON THE
ROOF

SMALL PLATES

Ancient loaf, churned butter £3.5	Juniper gin cured salmon, pickled cucumber £12
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Roasted parsnip & cider soup £5.5	Josper grilled chicken salad, forest seed bulgar wheat £10
-	-
Baked Cornish brie, truffle honey, ancient loaf £9.5	Foxes Farm pumpkin & goat's cheese tart £8.5
-	-
Isle of Mull scallops, creamed potato, crispy haggis £17	Crumpet benedict: Crispy bacon/Avocado/Smoked salmon £7.75
-	-
Windsor Estate mallard on toast, mulled cider vinaigrette £11.5	Dorset crab rarebit £13

MAINS

Truffled mushroom risotto £15.5
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Baked game meatballs, winter vegetable orzo £19.5
-
Salt aged 'club cut' rib of beef, horseradish £20.5
-
Beer battered fish, chips, mushy peas £15.5
-
Griddled sea bass, roasted ceps, sea purslane £24.5
-
Dry aged burger, Russet apple slaw, butter bun £15
-
Wild Highland Roe deer fillet, kale, elderberry sauce £24.5
-
Duck shepherd's pie, autumn squash £19
-
Roast Banham chicken, truffle green beans, New Forest mushrooms £17.5

SIDES

Seasoned chips £4	Truffled chips £4.5	Sweet potato tartiflette £5.5
-	-	-
Honey roasted roots £4.5	Garlic roasted King oyster mushrooms £6	Bashed neeps £4
-	-	-
-	Forest leaf salad, rapeseed dressing £4	-

DESSERTS

Rose custard tart £8	Chocolate Forest £8	Pina colada jelly £7.5
-	-	-
Honey cheesecake £7.5	Apple & date pie £7.5	Treacle sponge, whisky Anglaise £7
-	-	-
Cheese board £9	Ice cream selection £1.75 per scoop	-

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT. Some dishes contain allergens, or traces of. Please speak to your waiter for further information.



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Foraging & foresting to fork

SPARKLING WINE

(175ml/Btl)

Forest English Sparkling Wine	£12/48
Möet et Chandon	£70
Möet et Chandon Rose	£90
Skinny Champagne Grand Cru by Alexandre Penet	£18/90

WHITE WINE

(125ml/500ml/Btl)

Forest White Wine	£5/16/24
Dona Javiera Chardonnay	£6/19/26
Porter Mill Station Chenin Blanc	£27
Montmarin Sauvignon Blanc	£28
Fontareche Viognier	£29
Selfridges Sauvignon Blanc	£7/25/40
DDR Bourgogne Blanc	£42.5
Rocky Gully Riesling	£8/28/45
Domaine Rossignole Sancerre	£50
Duplessis Chablis 1er Cru	£10/35/55
Bonny Doon Cigare Blanc	£70
J-M Boillot Puligny Montrachet	£110

ROSÉ WINE

(125ml/500ml/Btl)

Domaine Antugnac Rosé	£5/16/25
Monte del Fra Chiaretto Rose	£35
Miraval Rose	£8.5/33/50

RED WINE

(125ml/500ml/Btl)

Forest Red Wine	£5/16/24
Aguila Real Tempranillo/Shiraz	£26
Montmarin Merlot	£6/19/27
Porter Mill Station Pinotage	£28
Torre de Barreda Tempranillo	£32
Selfridges Rioja	£34
Pulenta La Flor Malbec	£7.5/26/36
Palacios Vendimia Rioja	£8/28/38
Elderton E Series Cabernet/Shiraz	£40
Château Des Gravieres, Graves	£48
Alana Estate Lumiere Pinot Noir	£10/35/55
Coudoulet de Beaucastle Rouge	£65
Bertrand Maume Gevrey Chambertin	£90
Chateau Dufort-Vivens Margaux 2eme Cru	£110

BEER & ALE

Camden Hells (4.6 abv)	£5.5
Camden Pale Ale (4 abv)	£5.5
Camden Gentleman's Wit (4.3 abv)	£5.5
Pumpin Ale (tbc)	

CIDER

Orchard Pig 'Truffler' (6 abv)	£6
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SOFT DRINKS

Still/ Sparkling water	£4
Coca-Cola/Diet-Coke	£3.5
Fever-Tree	£3.5
Tonic/ Soda/ Lemonade/ Ginger Ale/ Ginger Beer	
Fresh Juice	£4
Orange/ Apple/ Cranberry/ Pink Grapefruit	

ORIGIN COFFEE ROASTERS

Espresso (single/double)/ Macchiato	£2.5
Café latte/ Flat white/ Cappuccino/ Americano	£3

RARE TEA COMPANY

English breakfast/ Earl Grey/ Green/ Chamomile/ Lemongrass/ Manuka flower/ Hibiscus flower	£3
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CREAM TEA

(2 - 5 p m)

Freshly baked scone, clotted cream, homemade raspberry jam. A pot of tea from the Rare Tea Company £10.5pp

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COLD

Hansel & Gretel £12.5

Whisky, Drambuie, Orgeat Syrup, Ginger, Clementine Juice, Peychaud Bitters

Smokey & Sour £13

Whisky, Rosemary, Lemon Juice, Maple Syrup, La Phroag 10 Year, Burlesque Bitters

Black Forest £12

Vodka, Blackcurrant Jam, Vanilla, Apple Juice, Cinnamon

Fancy Nogg £12.5

Brandy, Frangelico, Milk, Cream, Honey, Hazelnut, Nutmeg

Match Maker £12.5

Bourbon, Chocolate Liqueur, Orange Liqueur

Forest Tonic £12.5

Monkey 47 Gin, Byrrh, Kaffir Lime Leaves, Tonic Water

Truffle Martini £13.5

Gin, Vermouth, Truffle Oil

Spicy Cane £12.5

Spiced Rum, Spiced Pumpkin Syrup, Benedictine, Lime, Soda Water

Bubblicious £13.5

Vodka, Hibiscus Flower Tea, Litchy, Sparkling Wine

Pumpkin Bellini £13.5

Spiced Pumpkin Syrup, Vanilla Liqueur, Sparkling Wine

HOT

Mulled Wine £9.5

Traditional mulled wine with Forest festive spices

Gingerbread Choctail £12.5

Gingerbread Liqueur, Rum, Hot Chocolate, Whipped Cream

Cheeky Monkey Choctail £12.5

Banana Liqueur, Cinnamon Liqueur, Hot Chocolate, Whipped Cream

Chestnut Choctail £12.5

Crème de Chataigne, White Chocolate Liqueur, Hot Chocolate, Whipped Cream

Virgin Choctail £5

Almond Syrup, Hot Chocolate, Whipped Cream