



TERRACE AND BAR MENU

Served 12.00pm-10.00pm Sunday to Thursday, 12.00pm-7.00pm Friday and Saturday

STARTERS

Chicken liver parfait with home-made chutney, toasted brioche	7.95
Smoked salmon benedict, hollandaise sauce	8.00
Tart of goats cheese, red onion and asparagus (v)	8.00
Confit duck leg hash, poached egg	9.50
Ginger and chili sauté king prawns and calamari	10.50
Baked stuffed tomato, rocket pesto (v)	8.50
Roasted red onion and red pepper bruschetta, balsamic reduction (v)	7.50

SOUPS

Chilled gazpacho, herb oil and garlic croutons (v)	7.50
Sweet corn veloute, basil cream (v)	7.50
Soup du jour	6.50

TRADITIONAL SANDWICHES

Cold sandwiches served on thick white or brown bloomer
with a salad garnish and kettle chips

Forbury hotel selection of mixed finger sandwiches	7.50
Brie, red onion, rocket and chili jam	7.50
Cray fish and avocado salad with lime mayonnaise	8.00
Smoked salmon and cream cheese bagel	8.50

SPECIALITY SANDWICHES

Speciality sandwiches served with hand cut chips
and salad garnish

Forbury club sandwich <i>Served on a toasted bloomer</i>	11.00
B.L.T <i>Bacon, lettuce and plum tomato bound with herb mayonnaise, on a toasted bloomer</i>	10.00
Ciabatta steak sandwich <i>Char grilled steak with onion marmalade, horseradish mayonnaise, tomato and rocket salad</i>	12.50
Tuna melt <i>Dolphin-friendly tuna with smoked cheddar, lemon mayonnaise, on rustic ciabatta</i>	8.00
Warm goats cheese and mushroom ciabatta <i>Balsamic marinated flat mushrooms with grilled goats cheese and rocket salad</i>	7.50

SALADS

Traditional caesar salad	10.00
	With chicken 14.00
	With salmon 16.00
Forbury green salad (v)	7.00/11.00
Fig, orange and beetroot salad (v)	8.00/12.50

VEGETARIAN

Asparagus, wild mushroom and broad bean risotto	14.00
Spring vegetable and spinach bake	14.00

(v) Denotes vegetarian

Due to the presence of nuts in our kitchen, there is a possibility that nut traces may be found in any of our dishes.

All prices are in £'s and include VAT at current rate.

FISH

(All our fish is supplied from sustainable sources)

Brixham catch of the day beer battered fish, chunky chips, mushy peas and tartar sauce	16.00
Poached fillet of salmon, lemon crushed potato, hollandaise sauce	15.00
Seafood linguine, tomato and cream reduction	14.95
Cajun spiced crab cakes, herb butter infusion	16.50

MEAT

Spicy Wiltshire Downland's lamb kofta with bulgur wheat salad	16.00
Hereford and Angus sirloin steak with lyonnaise potato and peppercorn sauce	16.50
Home-made Forbury burger with chunky chips and tomato salsa	15.00
Sauté breast of Cotswold corn fed chicken, pancetta and mushroom cream	15.50
Stokes Marsh farm rib-eye steak with confit tomato and root vegetable purée	20.00

DESSERTS

8.50 each

Pavlova with passion fruit mascarpone cream and seasonal fruit Gooseberry fool, stem ginger biscuits Iced strawberry and rhubarb soufflé, rhubarb compote Raspberry and almond cake, vanilla anglaise, raspberry sorbet	
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CHEESES

Forbury cheese plate with home-made chutney, fruit and nut bread	10.50
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SIDES

3.50 each

Hand cut chips
Braised spring cabbage
Panache of vegetables
Sauté French beans and mushrooms
Forbury salad

AFTERNOON TEA

Served between 2pm and 5pm

Full Afternoon Tea <i>Finger sandwiches, home-made scones with preserve and clotted cream, selection of cakes and a choice of tea or coffee</i>	16.50
Champagne Afternoon Tea	22.50
Cream Tea <i>Home-made scones with preserve and clotted cream</i>	7.50

HOT BEVERAGES

Coffee <i>Espresso, filter, café latte, cappuccino, macchiato, Americano</i>	3.00
Tea <i>Traditional English, Earl Grey, Darjeeling, Assam, green tea, chamomile, fresh mint tea, blackcurrant ginseng and vanilla tea</i>	3.00
Hot chocolate	3.50