MENU

We create our dishes using responsibly sourced, seasonal ingredients. This way we can make sure our food is naturally good for you, and better for the planet.

DINE IN WITH US DAILY

BREAKFAST | BRUNCH

SERVED UNTIL 11.30AM

TRADITIONAL COOKED BREAKFAST

All served with white bloomer, harvester bloomer or hand-cut sourdough toast and Netherend Farm fine butter or plant-based alternative.

The woodland breakfast 730kcal GFo, DFo **11**
Smoked streaky bacon, British pork sausage, free-range fried egg, a hash brown, an oven-baked flat mushroom, baked beans and a fresh plum tomato.

The big forest breakfast 1,063kcal GFo, DFo **15**
Double up on smoked streaky bacon, British pork sausages, hash browns and free-range eggs. Enjoy with black pudding, an oven-baked flat mushroom, baked beans and a fresh plum tomato.

The plant forest breakfast 736kcal VE, GFo, DF **11**
Two vegan sausages, an oven-baked flat mushroom and sliced avocado half, with a hash brown, baked beans and a fresh plum tomato.

Avocado and poached eggs on toast **10**
425kcal V, VEo, GFo, DF
Smashed avocado topped with two poached eggs, slow-roasted tomatoes, chilli flakes, spring onion and coriander, stacked on toasted sourdough.

Eggs on toast - your way 314kcal V, GFo **6**
Two slices of toast, either white bloomer, harvester bloomer or hand-cut sourdough toast topped with your choice of free-range eggs:

Fried eggs | Scrambled eggs | Poached eggs

LIGHT BRUNCH

Apple orchard porridge 310kcal V, DFo **4.5**
Creamy porridge, stewed apples, blackberries and maple syrup. A real winter warmer.

Forest breakfast flatbread 816kcal **9.5**
Caramelised onion, British pork sausage and cheddar, loaded on a flatbread with a mustard maple drizzle.

Wild garlic mushrooms on toast **8**
448.5 | 451.5kcal with eggs VE, GFo, DF
Wild garlic mushrooms and spinach served on a slice of hand-cut sourdough bloomer.
Add two poached eggs for **+1**

Campfire breakfast hash **6**
576 | 686kcal with bacon V, GF, DFo
An autumnal favourite. Hash browns, baked beans, melted cheese, and a free-range fried egg.
Add crispy bacon for **+1.5**

WAFFLES AND PANCAKES

Four traditional American-style pancakes or two waffles topped with:

Smoked streaky bacon and hot honey 1,062kcal **8**

Fresh berries, coconut yoghurt, granola and maple drizzle* 1,039kcal V, DF **9.5**

*The fresh berries topping is only VE, DF on waffles (not pancakes)

BREAKFAST BAPS

A floured bap with plant-based spread and your choice of:

Bacon 740kcal GFo, DF **7**
Three smoked streaky bacon rashers.

Sausage 444kcal GFo, DF **7**
Two British gluten-free pork sausages.

Vegetable 467kcal VE, GFo, DF **7**
Baked flat mushroom, slow roasted tomatoes, avocado and a hash brown.

FANCY A LITTLE EXTRA?

Add to your breakfast:

Streaky bacon 120kcal	1.5
Sausage 106kcal GF	1.5
Vegan sausage 74kcal	1.5
Beans 172kcal	1
Toast – White, Harvester or Sourdough 230kcal	1
Egg – Scrambled, poached or fried 80kcal	1
Hash brown 290kcal	1
Black pudding 173 kcal	1
Mushroom 6kcal	1
Tomato 15kcal	1
Avocado 89kcal	1.5
Garlic wild mushrooms 75kcal	1.5

SMOOTHIES

A glass of fresh fruit and juices blended together for a naturally refreshing treat.

Tropical Sunrise 169kcal VE **5.95**
Passion fruit, mango and pineapple.

Forest Berry 96kcal VE **5.95**
Raspberry, blueberry, banana and flaxseed.

Cherry Medley 165kcal VE **5.95**
Cherry, strawberry, raspberry, banana, mango and blackcurrant.

Coconut Cooler 96kcal VE **5.95**
Coconut, mango, pineapple, mint and lime.

ALL-DAY DINING

SOURDOUGH SANDWICH POCKETS

All served with a fresh, dressed green side salad.
Add garlic and rosemary salted skin-on fries for **+2**.

Cheese and ham 531kcal DFo **9**
Houghton British cured ham, Monterey Jack cheese and slow-roasted tomatoes.

Mediterranean vegetable 492kcal V **9**
Nut-free pesto, roasted mediterranean vegetables and slow-roasted tomatoes.

LOADED MAC AND CHEESE

Golden baked macaroni cheese, finished with crispy onions and with your choice of topping:

Forest mushroom 797kcal V **14**
Wild garlic mushrooms and spinach.

Campfire BBQ 989kcal **15.5**
Pulled pork, sweetcorn and a drizzle of Louisiana BBQ sauce.

Maple meatballs 1,075kcal **15.5**
Pork meatballs drizzled with mustard maple and pickled onions.

BRITISH CLASSICS

Fish and chips 1,175kcal GF **16.5**
Classic for a reason. Traditional hand beer battered fish and chips, tartare sauce and mushy peas.

Steak and ale pie 1,066kcal GF **15.5**
Steak and ale pie, cheesy gratin potatoes, maple mustard roasted root vegetables and onion gravy.

Ham, egg and chips 570kcal GF, DF **13**
Houghton British cured ham and two free-range fried eggs, with garlic and rosemary salted skin-on fries.

SOUP OF THE DAY

Served with a sourdough loaf wedge and Netherend Farm fine butter or plant-based alternative.

Carrot & coriander 495kcal GFo, DF **8**

Leek & potato 528kcal GFo, DF **8**

BURGERS



Fresh burgers served in a Wildfarmed brioche style bun* with garlic and rosemary salted fries and Asian dressed slaw. Swap for waffle fries or upgrade to sweet potato wedges **+0.5**.

The classic 691kcal GFo, DFo **14**
Fresh chuck beef patty, Monterey Jack cheese, with fresh gem lettuce and burger sauce.

Double cheese and bacon 1,159kcal GFo, DFo **16.5**
Two chuck beef patties, two rashers of smoked streaky bacon, layered with Monterey Jack cheese, pink pickled onions, fresh gem lettuce and burger sauce.

Pulled pork 848kcal DFo **16.5**
Fresh chuck beef patty topped with pulled pork, Monterey Jack cheese, maple and mustard sauce, crispy onions and fresh gem lettuce.

BBQ chicken 1,102kcal **16.5**
Buttermilk fried chicken, Monterey Jack cheese, fresh gem lettuce and oozing with Louisiana BBQ sauce.

Vegan BBQ 892kcal VE, DF **14.5**
Moving Mountains vegan patty, gem lettuce and Louisiana BBQ sauce.

*Made from regenerative farmed ingredients that are better for you and the planet.

CURRY



Made with British chicken and topped with mint yoghurt, chilli, spring onion and coriander. Served with basmati rice and a large poppadom.

Chicken Jalfrezi 747kcal GF, DF **14**

Chicken Tikka Masala 951kcal GF, DF **14**

Chicken Korma 1,107kcal GF, DF **14**

Vegetable Balti 623kcal VE, GF, DF **13.5**

Naan and dips 216kcal VE, DF **6**
Garlic naan bread with minted coconut yoghurt, mango chutney and lime pickle - great for sharing!

PIZZA | SMALL PLATES

PIZZA



A thin, hand-stretched sourdough pizza base with tomato sauce and your choice of topping:

Spicy Italian 1,036kcal GFo, DFo **12**
Pepperoni, chorizo, red chilli, Nduja, buffalo mozzarella, mozzarella cheese, finished with rocket.

Mediterranean 714kcal V, VEo, GFo **10**
Roasted Mediterranean vegetables, vegan Nduja, buffalo mozzarella and mozzarella cheese.

Margherita 1,031kcal V, VEo, GFo, DFo **10**
Buffalo mozzarella, mozzarella cheese and pesto drizzle, finished with rocket.

Ham and spicy pineapple 750kcal GFo, DFo **12**
Mozzarella cheese, sliced ham and spicy pineapple.

Meatball 1,018kcal GFo, DFo **12**
Pork meatballs, roasted Mediterranean vegetables and Louisiana BBQ drizzle.

TOPPED FRIES

Your choice of topping, layered over garlic and rosemary salted skin-on fries:

BBQ pulled pork loaded fries 877kcal Dfo **12.5**
Pulled pork, sweetcorn, mozzarella, Louisiana BBQ drizzle, crispy onions and pink pickled onions.

Vegetable Balti 761kcal VE, GF, DF **12**
Vegetable Balti, minted coconut yoghurt, pink pickled onion and chopped chillis.

SIDES

Garlic and rosemary salted skin-on fries 312kcal VE, GF, DF	**4.25**
Sweet potato wedges 234kcal VE, GF, DF	**4.5**
Waffle fries 348kcal VE	**4.5**
Battered onion rings 355kcal VE	**4.5**
Garlic and herb flatbread 464kcal V	**4.75**
Garlic, herb and mozzarella flatbread 595kcal V	**5.75**

SMALL PLATES

£6 each | 3 for £15

BBQ southern-fried chicken strips 401kcal DF
Southern-fried chicken strips, Louisiana BBQ sauce.

Meatballs 431kcal GF
Pork meatballs in a tomato and nut-free pesto sauce, topped with mozzarella cheese and chives.

BBQ smash browns 440kcal V, GF, DFo
Hash browns smashed with Louisiana BBQ sauce and topped with mozzarella cheese.

Crispy spinach and ricotta ravioli 171kcal V
Crispy fried spinach and ricotta ravioli on a bed of tomato and nut-free pesto sauce.

Charred corn ribs 365kcal VE, GF
Oven-baked corn ribs marinated in paprika and lime, served with vegan mayo.



AFTERNOON TEA FOR TWO

Share a selection of sandwiches and cakes along with your choice of tea, coffee or prosecco. Let us know when you'd like to join us and we'll get everything prepared.

DOGGY DINING



Ask us about our menu. It has plenty to get their tail wagging, from puppy pints to dinner bowls and treat pots.

CHILDREN'S MENU | DESSERTS

BREAKFAST

The little forest breakfast 718kcal GFo, DFo **8**
Smoked streaky bacon, British pork sausage, free-range fried egg, beans, a hash brown and white bloomer.

Beans on toast 337kcal VE, DF **3**
Baked beans on a slice of white or brown bloomer toast. Add cheese for **+0.5**.

Pancakes **6**
Two traditional American-style pancakes topped with your choice of:

Nutella 324kcal V | Syrup 397kcal V

MINI MEALS

All served with garlic and rosemary salted skin-on fries and beans.

British pork sausage 368kcal GF, DF **6.5**

Vegan sausage 390kcal VE, DF **6.5**

Southern-fried chicken tenders 197kcal **7.5**

Mini beef burger 615kcal GFo, DFo **7.5**
topped with Monterey jack cheese.

Mac and cheese 705kcal V **7.5**

PIZZA

Hand-stretched, rustic flatbread pizza with a choice of toppings, served with garlic and rosemary salted skin-on fries.

Cheese and tomato 579kcal V **6.5**

Pepperoni 748kcal **6.5**

SANDWICHES

Served in a white or multigrain bloomer, with ready salted Animal crisps and a Capri-Sun juice.

Houghton British ham 423kcal GFo, DF **6.5**

Jam 425kcal GFo, DF **6.5**

Cheese 462kcal GFo **6.5**

MILKSHAKES

Made with Kelly's ice cream. **5.5**

Choose from:
Chocolate 623kcal | Strawberry 568kcal | Vanilla 568kcal

DESSERTS

Panettone bread and butter pudding 285kcal **6**
An irresistible twist on two classics. Panettone bread and butter pudding, served with custard.

Lemon and raspberry cheesecake **6**
335kcal VE, GF
Crunchy golden biscuit base, topped with vegan mousse, covered with raspberry and lemon sauce.

Apple and blackberry crumble 531kcal VEo **6**
Apple and blackberry topped with crumble mix, served with custard.

Banana sticky toffee 320kcal VEo **6**
Vegan banana sponge topped with a rich toffee sauce, served with custard.

Kids ice cream 252kcal **4**
Kelly's ice cream, made with Cornish clotted cream.
Choose from:
Strawberry | Vanilla | Triple chocolate

All ice cream comes topped with strawberry or chocolate sauce and a wafer.

DRINKS

HOT DRINKS

Espresso 2kcal	2.8	
Flat white 118kcal	3.3	
Americano 2kcal | 3kcal	3.0	3.3
Cappuccino 118kcal | 140kcal	3.3	3.6
Latte 140kcal | 170kcal	3.3	3.6
Mocha 162kcal | 192kcal	3.65	3.95
Hazelnut cappuccino 145kcal | 167kcal	3.95	4.35
Caramel latte 167kcal | 197kcal	3.95	4.35
Babyccino 46kcal	1.3	
Tea 0kcal	2.6	

Earl Grey | English Breakfast | Herbal selection

Classic hot chocolate 159kcal | 189kcal	3.4	3.8
Ultimate hot chocolate 259kcal | 305kcal	3.85	4.2

Served with marshmallows and whipped cream

ICED COFFEE

Iced latte 140Kcal	3.6
Iced americano 2kcal	3.3

MILKSHAKES

Made with Kelly's ice cream. **5.5**

Choose from:
Chocolate 623kcal | Strawberry 568kcal | Vanilla 568kcal

COCKTAILS

Piña Colada	7.5
Pornstar Martini	7.5
Sex on the beach	7.5
Espresso Martini	7.5
Spicy Margarita	7.5
Limoncello Spritz	6

ON DRAUGHT

	Half	Pint
Poretti	3.95	7
Somersby Cider	3.5	6.25
Guinness		6.5

BOTTLED BEER & CIDER

Howies Berry Cider 500ml	5.25
Stonewall IPA 330ml	5
Hawkstone Premium Lager 330ml	6
Hawkstone Cider 500ml	5.25
Corona 330ml	5

SOFT DRINKS

Coca Cola	3.7
Diet Coke	3.6
Coke Zero	3.6
Sprite Zero	3.7
Fanta	3.7
Appletiser	3.65
Frobishers pressed juice	4

Apple | Orange | Cranberry
Apple and mango | Apple and raspberry

J2O	3.85

Orange and passion fruit | Apple and raspberry

Capri-Sun Orange	2.6
Pip Organic	2.3

Blackcurrant and raspberry | Cloudy apple
Orange and mango

	Single 25ml	Double 50ml

WHISKY

Famous Grouse	3.8	6.7
Talisker	5.1	8.25

SPIRITS

Absolut Vodka	4	6.55
Grey Goose Vodka	4.95	7.85
Bacardi Carta Blanca	4	6.75
The Kraken Black Spiced Rum	5	7.3
Courvoisier	5	7.3
Disaronno Amaretto	4	6.55
Malibu	3.8	6.4
Baileys	4.8	7.6

GIN

Beefeater	3.75	6.3

Original | Pink

Bombay Sapphire	4.25	6.75
Hendricks	4.9	7.85
Pinkster	4.9	7.85

Ask about our selection of mixers.

NO AND LOW ALCOHOL

Passion fruit Mojito 0%	4.5
Mojito 0%	4.5
Spiced Mule 0%	4.5
Howies alcohol-free Cider 0%	5.25
Peroni 0%, 330ml	5
Shandy Shack IPA GF, VE 330ml 2.8%	5
Shandy Shack Elderflower Lager GF, VE 330ml 2.5%	5
La Gioiosa Prosecco 0%, 20cl	5.5

WINE LIST

SPARKLING WINES

Tosti Prosecco
Italy - Veneto
Peach, apricot and mandarin flavours alongside pear, apple and citrus notes.
20cl **9** Bottle **26.5**

Cruse Mousseux Brut Rosé
France
Soft, delicate bubbles, offering an approachable, fruity profile dominated by summer fruits, wild strawberries and hints of floral rose petals.
Bottle **22**

Laurent-Perrier La Cuvée Brut NV
France - Champagne
A scent of orchard and stone fruits. The palate is peachy and creamy with notes of white fruits and summer flowers.
Bottle **110**

Laurent-Perrier Cuvée Rosé Brut NV
France - Champagne
Redcurrants, strawberries and red plum mix with aromas of toast and warm herbs with raspberry jus, mint and morello cherries.
Bottle **160**

WHITE WINES

Il Molo Pinot Grigio
Italy
Fresh citrus, apple and pear combine to make this a refreshing and easy-drinking pinot.
175ml **4.5** 250ml **6.25** Bottle **17.95**

Saam Fairtrade Chenin Blanc
South Africa - Paarl
Saam means 'together' in Afrikaans.
This fair-trade chenin supports and celebrates the local communities that help produce it. Crisp and clean with bold, tropical fruit flavours.
175ml **5.8** 250ml **7.5** Bottle **22**

Mack & Collie Sauvignon Blanc
New Zealand - Marlborough
Fresh herbs sprinkled over passion fruit and melon, with a feint note of lime zest.
175ml **6** 250ml **7.6** Bottle **23**

Olivier Tricon Chablis
France - Burgundy
Bracing acidity with mineral notes, green orchard fruits and just a hint of lemon pith on the finish.
175ml **9.5** 250ml **13** Bottle **38**

RED WINES

Il Molo Merlot
Italy
Soft, rounded and smooth, this beautiful merlot really delivers with heaps of plum, dark berry fruits and a finish with touches of coffee and subtle vanilla.
175ml **4.5** 250ml **6.25** Bottle **17.95**

Otra Cara Malbec
Argentina
Deep red with violet hues, showing blueberry and blackberry notes with hints of vanilla, coffee and oak spice. Smooth, sweet-edged and well-rounded, with gentle tannins and a structured finish.
175ml **5.3** 250ml **6.9** Bottle **19.95**

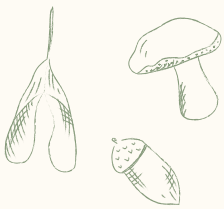
Sea Change Syrah
Argentina
Highly expressive and spicy, bursting with dominant aromas of dark plum, black cherry and cassis, seamingly layered with subtle notes of black pepper and vanilla.
Sea Changes mission is to "turn the tide against plastic pollution" by combining high quality wine with vital marine conservation. They strive to make eco-friendly drinking an accessible choice, with a direct donation from every bottle purchased going to global marine charity partners to fund conservation projects.
175ml **7** 250ml **9.5** Bottle **23**

Brotte Esprit Côtes Du Rhône
France - Southern Rhône Valley
Plum and dark fruits with white pepper and a touch of garrigue herbs. A juicy finish with flavours of dark cherry, spice and a lingering intensity.
175ml **6** 250ml **7.5** Bottle **23**

ROSÉ WINES

Les Mougeottes Grenache Rosé
France - Languedoc
Filled with ripe redcurrant, raspberry and cherry notes, this has an herbaceous, balancing undercurrent. Crunchy grapefruit and lemon are joined on the palate by peach skin and a note of strawberry.
175ml **5.8** 250ml **7.5** Bottle **22**

Mirabeau Pure Rosé
France - Provence
A barely there, peach-tinted rosé. Fragrant citrus and exotic fruit on the nose, leading with pink grapefruit, papaya and vineyard peach.
175ml **9.3** 250ml **12.5** Bottle **36**



ABV information for all alcoholic drinks is available. Please ask our team.

SCAN TO VIEW

ALLERGENS & NUTRITIONAL INFORMATION

Please let us know before ordering if you have any dietary or allergy requirements.
Our food is prepared in our kitchen where nuts, gluten and other allergens are present,
and vegetarian and vegan foods are prepared alongside the rest of the menu.
Our kcal information is accurate at the time of printing. Adults need around 2,000 kcals per day
and our menu should only be used as a guide. You can find the full list of ingredients for
all our dishes by scanning the QR code above or at forestholidays.co.uk/food-and-drink

V Vegetarian | VE Vegan | VEo Vegan option | GFo Gluten free option | DF Dairy free | DFo Dairy free option