



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 Scottish woodland breakfast 11

730kcal GFo, DFo

Smoked streaky bacon, Scottish Lorn sausage, free-range fried egg, tattie scone, oven-baked flat mushroom, baked beans and a fresh plum tomato.

The big Scottish forest breakfast 15

1,037kcal GFo, DFo

Double up on smoked streaky bacon, Scottish Lorn sausages and free-range eggs. Enjoy with haggis, garlic and rosemary salted potatoes, tattie scone, oven-baked flat mushroom, baked beans and a fresh plum tomato.

The plant forest breakfast 11

Two vegan sausages, an oven-baked flat mushroom and sliced avocado half, with a hash brown, baked beans and a fresh plum tomato.

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, VE, 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

Four 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.

Halloumi 515kcal V, GFo 7

Halloumi, pink pickled onions and lettuce.

The ultimate brunch 1,094kcal 17

Chicken schnitzel, waffle, sourdough toast, two free-range eggs, avocado, seasoned halloumi, two smoked streaky bacon rashers and charred corn ribs.

Chicken and waffles 1,165kcal 13

A delicious mix of sweet and savoury.

Chicken schnitzel, waffles and two fried eggs, drizzled with hot honey.

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

Mexican eggs 573kcal V, VEo, GF 13

Lightly spiced tomato sauce, roasted vegetables, jalapeños, diced potato, paprika-dusted corn tortilla chips and avocado, topped with two free-range fried eggs.

PAIR WITH A DRINK

Frobishers pressed juice 3.65

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

Tosti Prosecco 9 | 26.5

20cl bottle | 750ml

Mirabeau Pure Rosé 9.3 | 12.5 | 36

175ml | 250ml | Bottle

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.

FREE HOT DRINK REFILLS

...because one is never enough.

Enjoy with any breakfast until 11.30am.



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 VE, DF 9
Vegan, nut free pesto, roasted mediterranean vegetables and slow-roasted tomatoes.

Chicken and halloumi 698kcal 9
Southern-fried chicken, seasoned halloumi, pink pickled onions, hot honey and rocket.

SANDWICHES

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

Traditional fish finger sandwich 783kcal 11
Sustainably sourced MSC fish fingers in crispy batter, served between two slices of white bloomer with tartare sauce and lettuce.

Halloumi & pink pickled onion 515kcal V, GFO 8
Seasoned halloumi, pink pickled onions and lettuce served in a floured bap with plant-based spread.

LOADED SALADS



Buddha bowl 362kcal VE, GF, DF 11
Classic hummus, muhammara, Asian dressed slaw, paprika-dusted corn tortilla chips, roasted Mediterranean vegetables, tomatoes and rocket.

Caesar salad bowl 449kcal V, GFO 11
Gem lettuce, homemade garlic croutons, shaved parmesan and Caesar dressing.

Choose your salad topper:

Beetroot, pea and mint falafel 180kcal VE, GF, DF +2

Chicken schnitzel 630kcal +3

Seasoned halloumi slices 320kcal V, GF +3

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 907kcal 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.

Ultimate Rarebit 1,183kcal GFO, DFO 18.5
Two chuck beef patties, topped with melted rarebit cheese, pink pickled onions and fresh gem lettuce.

BBQ chicken stack 1,446kcal 16.5
Crispy fried chicken, Monterey Jack cheese, fresh gem lettuce and Gochujang mayo - 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 14

Chicken Tikka Masala 951kcal GF 14

Chicken Korma 1,107kcal GF 14

Vegetable Balti 623kcal VE, GF, DF 13.5

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

BRITISH CLASSICS

Scampi and chips 498kcal 16
UK-sourced scampi in crispy breadcrumbs, served with a dressed green side salad, a fresh lemon and garlic and rosemary salted skin-on fries.

Chicken and waffles 1,165kcal 13
A delicious mix of sweet and savoury. Chicken schnitzel, waffles and two fried eggs, drizzled with hot honey.

Ham, egg and chips 480kcal 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 GFO 8
Served with a sourdough loaf wedge and Netherend Farm fine butter or plant-based alternative.

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 VEo, GFo, DF **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.

Chicken Rarebit 1,123kcal **12**

Southern-fried chicken, rarebit cheese and pesto.

TOPPED FRIES

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

BBQ chicken 913kcal **12**

Louisiana BBQ sauce, mozzarella and southern-fried chicken.

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, GF **4.5**

Battered onion rings 355kcal **4.5**

Garlic and herb flatbread 754kcal V **4.75**

Garlic, herb and mozzarella flatbread 883kcal V **5.75**

SMALL PLATES

£6 each | 3 for £15

BBQ southern-fried chicken strips 401kcal DF

Southern-fried chicken strips, Louisiana BBQ sauce.

Falafel bites 227kcal VE, GF, DF

Pea, mint and beetroot falafel bites with sweet chilli dipping sauce.

Halloumi fries 481kcal V, GF

Halloumi fries seasoned with paprika and garlic, served with a gochujang mayo drizzle.

Chips and dips 522kcal V, GFo, DF

Garlic flatbread and paprika-dusted corn tortilla chips, served with classic hummus, muhammara and minted coconut yoghurt.

BBQ Smash browns 440kcal V, GF, DFo

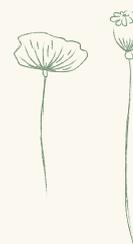
Hash browns smashed with Louisiana BBQ sauce and topped with mozzarella cheese.

Hummus and chips 703kcal VE, GF, DF

Classic hummus with paprika-dusted corn tortilla chips.

Charred corn ribs 365kcal V, VEo, GF

Oven-baked corn ribs with sour cream.



AFTERNOON TEA FOR TWO

Share a selection of fresh pastries, 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

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**

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, GF, DF **6.5**

Southern-fried chicken tenders 197kcal **7**

Mini beef burger 615kcal GFo, DFo **7**
topped with Monterey jack cheese.

CHILDREN'S DESSERTS

Doughnuts 376kcal **4.5**
Chocolate-filled doughnuts, served with either chocolate or salted caramel dipping sauce.

Churros 365kcal **4.5**
Hot fresh churros, served with either chocolate or salted caramel dipping sauce.

Ice cream 252kcal GF, DFo **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.

MILKSHAKES

Made with Kelly's ice cream. **4**
Choose from:
Chocolate 623kcal | Strawberry 568kcal | Vanilla 568kcal



DESSERTS

Doughnuts 547kcal **7**
Chocolate-filled mini doughnuts, served with chocolate dipping sauce, salted caramel sauce and mixed berries.

Churros 420kcal **7**
Hot fresh churros, served with chocolate dipping sauce, salted caramel sauce and mixed berries.

Molton lava chocolate cake 531kcal GF **7**
Warm chocolate lava cake filled with chocolate sauce, served with Kelly's Vanilla Bean ice cream and raspberry coulis.

Espresso martini tiramisu 512kcal **7**
Rich, smooth and irresistibly indulgent espresso martini tiramisu.



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

COCKTAILS

Old Fashioned	Amaretto Sour	6.5
Strawberry Daiquiri	Cosmopolitan	
Passion Fruit Martini	Elderflower Collins	
Mojito	Kumquat Margarita	
Espresso Martini		
Berry Bramble		

ON DRAUGHT

	Half	Pint
Madri	3.5	6.8
Aspall	3.25	6
Guinness		6

We've got local and guest drinks on draught too - check the bar for what's on.

BOTTLED BEER & CIDER

Peroni Nastro Azzurro 330ml Gluten-free	4.4
Peroni Libera 0% 330ml	4.4
Corona 330ml	4.4
Budweiser 330ml	4.4
Brewdog IPA 330ml	4.4
Kopparberg Mixed Fruit 500ml	5.25
Kopparberg Strawberry & Lime 500ml	5.25
Kopparberg Pear 500ml	5.25

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	3.65
Apple Orange Cranberry	
Apple and mango Apple and raspberry	
Capri-Sun Orange	2.6
Pip Organic	2.3
Blackcurrant and raspberry Cloudy apple	
Orange and mango	

MILKSHAKES

Made with Kelly's ice cream.	4
Choose: Chocolate 623kcal Strawberry 568kcal	
Vanilla 568kcal	

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

MIXERS

Schweppes tonic Indian Slimline	2.3
Fever-Tree light tonic	2.75

Ask about our selection

WINE LIST

SPARKLING WINES

Tosti Prosecco

Italy - Veneto

Peach, apricot and mandarin flavours alongside pear, apple and citrus notes.

20cl **9** Bottle **26.5**

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**

Laurent-Perrier Vintage

France - Champagne

Notes of biscuit, honey and toast join peaches, apricots and nutmeg.

Bottle **180**

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 faint 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**

Ramon Bilbao Journey Collection

Rioja Crianza

Spain - Rioja

A powerful nose of ripe, vibrant blackberries and plums is supported by a supple seam of vanilla.

Medium-bodied, it's filled with flavours of brambles, forest, cinnamon and nutmeg and has a lingering toastiness on the finish.

175ml **6** 250ml **7.5** 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.

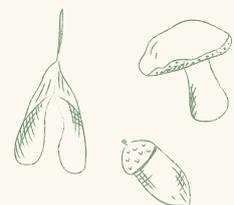
175ml **5.8** 250ml **7.5** Bottle **22**

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**



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](https://www.forestholidays.co.uk/food-and-drink)

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