



# Forelles Restaurant

Welcome to Forelles Restaurant at Fishmore Hall.

The safety of our guests and staff is of the highest importance, we have taken a series of measures and temporary changes to our offering and kitchen operation.

Thank you for your ongoing support.

Joe Gould, Head Chef

**Please advise a member of the team of any dietary requirements,  
we are happy to guide you through our menus.**

Dear Guest,

I hope that you enjoy your meal with us today.

We will of course be following the government guidance, but we are aware that some guests would prefer more social distancing measures than others.

With that in mind, please do advise the team if you would prefer that we modify how we serve you.

Thank you very much for coming out and supporting us during this time!

Laura Penman, Owner

Wine will still be poured for you, dishes and wines will be described, but if you prefer to have the wine placed on your table to pour yourself so that the waiting team spends less time at your table, please do advise us.

Guests will be asked if they would prefer to place their own napkins over laps.

The menu inserts are disposable. If you have used a hard copy of our menu, it will be left on your table for you to reuse throughout the meal. At the end of the meal, you are welcome to take the insert home.

When using the bathrooms, please sanitise your hands using the sanitising station in the lobby area before you open the bathroom doors. Many thanks for this.



## Lunch Menu

Served Wednesday to Saturday 12pm to 2pm

### **Rabbit Leg Raviolo**

BBQ aubergine, napa cabbage, minestrone sauce

### **Butternut Squash Risotto**

goats cheese, balsamic jelly, hazelnut, truffle



### **Cod**

Jerusalem artichoke, shiitake, broccoli, walnut

### **Smoked Salsify**

chervil root, honey, apple, crispy kale, 12 year balsamic



### **Pineapple Upside Down Cake**

basil sorbet, Malibu foam, sesame

### **Dark Chocolate Fondant**

poached cherries, coconut & chilli

### **Cheese**

spiced plum chutney, quince, biscuits, violet mustard  
(£4.00 supplement)

Two Courses £28.50

Three Courses £34.50

prices include coffee & fudge

a discretionary 10% service charge will be added to your bill



Tasting Menu

CANAPÉ

TOMATO CONSOMMÉ

parmesan - balsamic vinegar - basil

WILD MUSHROOM

blue cheese - pickled walnut - beetroot - pear  
*Sancerre, Les Fondettes, France*

PORK

carrot kimchi - scallop - maple - soy  
*Piquepoul Rose, Foncalieu, France*

BEEF

swede - onion - mushroom - horseradish - spinach  
*Saint Emillion, Les Roches de Yon-Figeac, France*

PEACH

pink peppercorn - Champagne  
*Peach Bellini*

TONKA BEAN

crème brulée - espresso - chocolate - almond  
*Black Muscat, Elysium, USA*

SELECTION OF BRITISH & FRENCH CHEESE

grape seed mustard - quince - apple - biscuits  
*Taylors Late Bottle Vintage, 2015*  
**Port £6.50 Supplement**  
**Cheese £8 Supplement**

Pick ‘n’ Mix

Tasting Menu £79  
Wine Pairing £39



Vegetarian Tasting Menu

CANAPÉ

TOMATO CONSOMMÉ

basil - balsamic vinegar

WILD MUSHROOM

blue cheese - pickled walnut - beetroot - pear  
*Sancerre, Les Fondettes, France*

GOATS CHEESE

red onion - parsley - cider - walnut - oats  
*Unoaked Chardonnay, Bushranger, Australia*

CAULIFLOWER

curry - cheese sauce - gherkin - shallot - raisin  
*Sauvignon Blanc, Fellowship, NZ*

PEACH

pink peppercorn - Champagne  
*Peach Bellini*

TONKA BEAN

crème brulée - espresso - chocolate - almond  
*Black Muscat, Elysium, USA*

SELECTION OF BRITISH & FRENCH CHEESE

grape seed mustard - quince - apple - biscuits  
*Taylors Late Bottle Vintage, 2015*  
**Port £6.50 Supplement**  
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Pick ‘n’ Mix

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## Starter

### RABBIT

napa cabbage - BBQ aubergine - fennel - minestrone sauce



### CAULIFLOWER

curry - cheese sauce - gherkin - onion - raisin



### GOATS CHEESE

red onion - parsley - cider - oats - walnut



### IBERICO PORK

braised cheek - carrot - smoked ginger - apple - leek



### SMOKED SALSIFY

chervil root - kale - ras el hanout - apple - 12 year balsamic



## Dessert

### BAKED ALASKA

pistachio - peach - vanilla - olive oil

*Coteaux du Layon, St. Aubin, Domaine des Forges, France 50ml £3.50*



### TONKA BEAN

crème brûlée - espresso - mascarpone - vanilla - almond

*Black Muscat, Elysium, USA 50ml £5.50*



### CHEESE

quince - apple - biscuits - violet mustard - plum jam

*Taylors Late Bottled Vintage, Port, 2015 50ml £6.50*

**Golden Cross;** *A soft goat cheese from East Sussex made using unpasteurised goats' milk from British Alpine and British Saanen goats. Made in Lewes since 1989. The name originates from the Golden Cross atop the local church.*

**Black Cow;** *A rich crumbly cheddar style cheese from Dorset. Made using pasteurised, grass fed cows' milk. Slightly sour, with a very creamy finish.*

**Tunworth;** *"Englands' Camembert", is made in Berkshire. Despite being refined over the years, Tunworth is still made by hand, from the first ladle of pasteurised cows' milk to the wax wrapping and famous wooden box.*

**Blue Monday;** *A strong blue with a creamy texture. Made by Alex James, the bassist from nineties pop rock band Blur.*

**Stinking Bishop;** *An intense soft cheese with a brine washed rind. Made with rare breed Gloucestershire cattle since 1972.*



Dessert Wine

Chardonnay, 2012, Spain	50 ml	£5.50
Black Muscat, 2015, USA	50 ml	£5.50

Digestif

La Cave Normande, 8yr Old Calvados	£4.25
Chateau Du Tariquet	£4.25
Rémy VSOP	£5.00
Rémy XO	£12.00

Fortified

Krohn Tawny Port	50ml	£4.50
Krohn Ruby Port	50ml	£4.50
Taylor’s LBV 2015 Port	50ml	£6.50

Liqueur

Wardingtons Project X Coffee Liqueur		
Wardingtons Triplecello - Lemon, Orange & Pink Grapefruit Liqueur	25ml	£3.75

Coffee and Pick ‘N’ Mix

Espresso	Double Espresso
Machiato	Americano
Flat White	Mocha
Latte	Cappucinno

Loose Tea and Pick ‘N’ Mix

English Breakfast	Black Mango
Sapphire Earl Grey	Assam Bargang
China Gunpowder	Chocolate Tea
Zest Tea	Elderflower
Rooibos Vanilla	Very Berry
Chamomile Flowers	Green Mint

£6.50 per person