



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.

Phil Kerry, 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 their 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 Tuesday to Saturday 12pm to 2pm

MACKEREL

bergamot - radish - fermented garlic - nori

CAULIFLOWER

curry - cheese sauce - gherkin - onion - raisin



PORK

gochujang - fennel - mushroom - choi sum

STONE BASS

pumpkin - lemon - chard

BROAD BEAN FALAFEL

courgette - asparagus - choi sum - basil



WHITE CHOCOLATE

orange - passion fruit - ginger

SALTED CARAMEL

green apple - almond - calvados

SELECTION OF BRITISH & FRENCH CHEESE

Violet mustard - quince - celery - biscuits
(£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

ROAST ONION CONSOMMÉ
emmental - truffle

ARTICHOKE
Potato - tamarind - nigella
Sancerre, Les Fondettes, France

BLACK COD
smoked roe - miso - shitake - squid ink
Chardonnay, Wente « Morning Fog » USA

BEEF
onion - mushroom - hazelnut - parsley
Les Roches De Yon Figeac, Saint Emilion, France



PEACH
pink peppercorn - Champagne
Peach Bellini

DARK CHOCOLATE
hazelnut - salted caramel - milk
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

Petit fours

Tasting Menu £79
Wine Pairing £39



Vegetarian Tasting Menu

CANAPÉ

ROAST ONION CONSOMMÉ
emmental - truffle

ARTICHOKE
Potato - tamarind - nigella
Sancerre, Les Fondettes, France

GOATS CHEESE
red onion - parsley - cider - walnut - oats
Chardonnay, Wente « Morning Fog » USA

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



PEACH
pink peppercorn - Champagne
Peach Bellini

DARK CHOCOLATE
hazelnut - salted caramel - milk
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

Petit fours

Tasting Menu £79
Wine Pairing £39



Starter

QUAIL

leek - anchovy - confit yolk - chervil - lemon

MACKEREL

bergamot - radish - fermented - garlic - nori

CAULIFLOWER

curry - cheese sauce - gherkin - onion - raisin

GOATS CHEESE

red onion - parsley - cider - oats – walnut



Main

LAMB

aubergine -sweetbread - ricotta - courgette - wild garlic

STONE BASS

pumpkin - crab - lemon - chard

IBERICO PORK

gochujang - fennel - caraway - palm - mushroom

BROAD BEAN FALAFEL

courgette - asparagus - choi sum - basil



Dessert

BAKED ALASKA

pistachio - peach - vanilla - olive oil

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

DARK CHOCOLATE

hazelnut - salted caramel - milk

Black Muscat, Elysium, USA £5.50

MILLE FEUILLE

raspberry - rose - lychee - almond

Domaine de Grange Neuve, Monbazillac, France 50ml £4.40

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; *"England's 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.*

Two Courses £43.50

Three Courses £55



Dessert Wine

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

Digestif

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

Fortified

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

Liqueur

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| Wardington’s Project X Coffee Liqueur | | |
| Wardington’s Triplecello - Lemon, Orange & Pink Grapefruit Liqueur | 25ml | £3.75 |

Coffee and Petit Fours

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| Espresso | Double Espresso |
| Macchiato | Americano |
| Flat White | Mocha |
| Latte | Cappuccino |

Loose Tea and Petit Fours

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| 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