



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 with you.

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.



Forelles A la Carte Menu

Tuesday to Saturday 12:00pm to 2:00pm

Monday to Saturday 6:30pm to 9:00pm

Rabbit Leg Raviolo

BBQ aubergine, napa cabbage, minestrone sauce

Wild Mushroom Risotto

blue cheese, pickled walnut, beetroot, pear

Goats Cheese

red onion, parsley, cider, walnut, oats

Cauliflower

curry, cheese sauce, gherkin, raisin, shallot



Iberico Pork

braised cheek, ginger, carrot, apple, leek

Salmon

mussel agnolotti, courgette, buttermilk, mooli, paprika

Chicken

butternut squash, sage, chorizo, goats curd, pomegranate

Smoked Salsify

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



Tonka Bean

crème brûlée, espresso, chocolate, almond

Baked Alaska

pistachio, peach, vanilla, olive oil

Chocolate Fondant

cherries, yoghurt, coconut, chilli

Cheese

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

A la Carte - £55.00 per person

Coffee & Pick 'n' Mix - £6.50 per person

A discretionary 10% Service Charge will be added to your bill



Tasting Menu

CANAPÉ

TOMATO ESSENCE

parmesan - balsamic vinegar - basil

WILD MUSHROOM

blue cheese - pickled walnut - beetroot - pear

SALMON

mussel agnolotti - courgette - buttermilk - paprika

IBERICO PORK

carrot - ginger - apple - leek

PEACH

pink peppercorn - Champagne

TONKA BEAN

crème brulée - espresso - chocolate - almond

SELECTION OF BRITISH & FRENCH CHEESE

grape seed mustard - quince - apple - biscuits

Cheese £8 Supplement

PICK ‘N’ MIX

Tasting Menu £79
Wine Pairing £39

A discretionary 10% Service Charge will be added to your bill

Tasting menus are designed to be enjoyed by the entire table.



Vegetarian Tasting Menu

CANAPÉ

TOMATO ESSENCE

basil - balsamic vinegar

WILD MUSHROOM

blue cheese - pickled walnut - beetroot - pear

GOATS CHEESE

red onion - parsley - cider - walnut - oats

CAULIFLOWER

curry - cheese sauce - gherkin - shallot - raisin

PEACH

pink peppercorn – Champagne

TONKA BEAN

crème brulée - espresso - chocolate - almond

SELECTION OF BRITISH & FRENCH CHEESE

grape seed mustard - quince - apple - biscuits

Cheese £8 Supplement

PICK ‘N’ MIX

Tasting Menu £79
Wine Pairing £39

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