



## Forelles Restaurant

Welcome to Forelles Restaurant at Fishmore Hall.  
We offer three different menus to choose from. Our A la Carte Menu,  
and both a classic and a vegetarian Tasting Menu.  
Tasting menus are designed to be enjoyed by the entire table and  
cannot be mixed with the 3 course menus.

*"The kitchen ethos is all about flavour, but we also strive to create food that delights  
all the senses, if we manage to strike a nostalgic note as well, then we have really  
done our job."*

- Phil Kerry, Head Chef

## Lunch Menu

Served Tuesday to Saturday 12pm to 2pm

### **MACKEREL**

Bergamot - fennel - rye

### **SWEET POTATO**

cashew - harissa - chickpea



### **CHICKEN**

celeriac - apple - blue cheese

### **BREAM**

broccoli - apple - almond

### **BUTTERNUT SQUASH FALAFEL**

chicory - squash terrine



### **BLACKBERRY MOUSSE**

macadamia - cocoa nip - yoghurt sorbet

### **FINANCIER**

raspberry - almond - basil

### **SELECTION OF CHEESES**

fig - quince - celery - biscuits  
(£7 supplement)

Two Courses £29.50

Three Courses £37.50

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



Classic Tasting Menu

**CANAPÉ**

**WATERMELON**

tomato - duck - feta

**CELERIAC**

cep - lovage

*Petit Chablis, Domaine La Motte, France*

*Paradoux Mendoza Blend, Bodega Altocedro Alandes, Argentina NV*

**RAY WING**

sweetcorn - chorizo - coriander

*Torrentes, Colomé, Argentina*

*Riesling, The Contours Pewsey Vale Single Vineyard Eden Valley Australia, 2015*

**ROSE VEAL**

turnip - sweetbread - seaweed

*Chinon Rouge, Chateau de Coulaine, France*

*Margaux, Chateau Angludet, Bordeaux, France 2016*



**APPLE**

bay leaf - buckwheat

*Rose, Gusbourne, England*

*Taittinger Rose, France, NV*

**DARK CHOCOLATE**

sourdough - malt

*Black Muscat, Quady Elysium, California*

*Rivesaltes Grenat Laetitia Domaine Deneufbourg, Languedoc France, 2009*

**SELECTION OF CHEESES**

fig - quince - celery - biscuits

*Krohn Late Bottle Vintage, 2016*

**Port £6.75 Supplement**

**Cheese £15.00 Supplement**

**Petit Fours**

Tasting Menu £89

*Gourmand Wine Pairing £40*

*Sommeliers Wine Pairing £75*

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



Vegetarian Tasting Menu

**CANAPÉ**

**WATERMELON**

tomato - olive - feta

**CELERIAC**

cep - lovage

*Petit Chablis, Domaine La Motte, France*

*Paradoux Mendoza Blend, Bodega Altocedro Alandes, Argentina NV*

**LEEK & POTATO**

cerney ash - yolk - shallot

*Muscadet de Sevre et Maine Sur Lie, France*

*Riesling, The Contours Pewsey Vale Single Vineyard Eden Valley Australia, 2015*

**BUTTERNUT SQUASH FALAFEL**

chicory - frisée - pumpkin seed

*Les Terrasses, Saint Emilion, France*

*Saint Julien, Duluc de Branaire Ducru, France, 2016*



**APPLE**

bay leaf - buckwheat

*Rose, Gusbourne, England*

*Taittinger Rose, France, NV*

**DARK CHOCOLATE**

sourdough - malt

*Black Muscat, Quady Elysium, California*

*Rivesaltes Grenat Laetitia Domaine Deneufbourg, Languedoc France, 2009*

**SELECTION OF CHEESES**

fig - quince - celery - biscuits

*Krohn Late Bottle Vintage, 2016*

**Port £6.75 Supplement**

**Cheese £15 Supplement**

**Petit Fours**

Tasting Menu £89

*Gourmand Wine Pairing £40*

*Sommeliers Wine Pairing £75*

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



### Starter

#### **CHICKEN TERRINE**

parsley - hazelnut - black garlic

#### **LEEK & POTATO**

cerney ash - yolk - shallot

#### **CHALK STREAM TROUT**

bergamot - fennel - rye

#### **SWEET POTATO**

cashew - harissa - chickpea



### Main

#### **LAMB**

butternut squash - chicory - sweetbread

#### **JOHN DORY**

ox tail - sauerkraut - broccoli - almond

#### **GUINEA FOWL**

walnut - apple - celery - blue cheese

#### **CAULIFLOWER**

quinoa - peanut - chilli - sesame



## Dessert

### BAKED ALASKA

blackcurrant - juniper - lemon

*Monbazillac, Domaine de Grange Neuve, 2018, France 50 ml £4.95*

### FINANCIER

raspberry - vanilla - basil

*Rioja Reserva, Dulce Vina Albina, Spain 50ml £5.00*

### BLACKBERRY

chocolate - macadamia - yoghurt

*Sauternes, Symphonie de Haut Peyraguey, 2016, France 50 ml £4.50*

### SELECTION OF CHEESES

fig - quince - celery - biscuits

(£3 supplement)

(£15 supplement if taken as a 4th course)

*Krohn Late Bottled Vintage, 2016 50ml £6.75*

Two Courses £51

Three Courses £65

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



## Dessert Wine

Chardonnay (Late Harvest), Spain	50 ml	£5.20
Coteaux du Layon, France	50 ml	£4.25
Black Muscat, Quady Elysium, USA	50 ml	£5.95
Rivesaltes Grenat, Laetitia Domaine, Deneufbourg, France	50ml	£5.75

## Digestif

Ludlow Apple Brandy	25ml	£5.00
La Cave Normande, 8yr Calvados	25ml	£5.00
Chateau Du Tariquet	25ml	£5.00
Rémy VSOP	25ml	£6.00
Rémy XO	25ml	£15.00

## Fortified

Tio Pepe En Rama	50ml	£5.25
Barbadillo Amontillado	50ml	£5.25
Barbadillo Pedro Ximenez	50ml	£6.25
Krohn Tawny Port	50ml	£4.95
Krohn Ruby Port	50ml	£4.95
Krohn LBV 2016 Port	50ml	£6.75

## Liqueur

	25ml	£4.50
Wardington's Project X Coffee Liqueur		
Wardington's Triplecello - Lemon, Orange & Pink Grapefruit Liqueur		

## Coffee and Petit Fours

Espresso	Double Espresso
Macchiato	Americano
Flat White	Mocha
Latte	Cappuccino

## Loose Tea and Petit Fours

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

£7.50 per person