



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.

Guests dining from the Tasting Menu are advised that this menu is for the whole table and cannot be mixed with the 3-Course 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 - black garlic

CAULIFLOWER

curry - cheese sauce - gherkin - onion - raisin



PORK

gochujang - fennel - mushroom

STONE BASS

Crab beurre blanc - pumpkin - chard

SMOKED TOFU

tomato - avocado - chipotle



WHITE CHOCOLATE

rhubarb - ginger

SALTED CARAMEL

green apple - almond - calvados

SELECTION OF BRITISH & FRENCH CHEESE

Violet mustard - quince - celery - biscuits
(£4.00 supplement)

Two Courses £29.50

Three Courses £37.50

prices include coffee & fudge

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



Tasting Menu

CANAPÉ

ROAST ONION CONSOMMÉ
emmental - truffle

ASPARAGUS
jersey royal - egg yolk - wild garlic
Muscadet de Sevre et Maine Sur Lie, France

CHAULK STREAM TROUT
cucumber - cultured buttermilk - yuzu
Chardonnay, Wente « Morning Fog » USA

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



RHUBARB
Damson - mascarpone - ginger
Gusbourne Rose, 2018, England

CHOCOLATE
caramelia - sherry - yoghurt
Domaine de Grange Neuve, Monbazillac, France

SELECTION OF BRITISH & FRENCH CHEESE
Violet mustard - quince - celery - biscuits
Taylors Late Bottle Vintage, 2015
Port £6.50 Supplement
Cheese £8 Supplement

Petit Fours

Tasting Menu £85
Wine Pairing £39

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



Vegetarian Tasting Menu

CANAPÉ

ROAST ONION CONSOMMÉ
emmental - truffle

ASPARAGUS
jersey royal - egg yolk - wild garlic
Muscadet de Sevre et Maine Sur Lie, 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



RHUBARB
Damson - mascarpone - ginger
Gusbourne Rose, 2018, England

CHOCOLATE
caramelia - sherry - yoghurt
Domaine de Grange Neuve, Monbazillac, France

SELECTION OF BRITISH & FRENCH CHEESE
Violet mustard - quince - celery - biscuits
Taylors Late Bottled Vintage, 2015
Port £6.50 Supplement
Cheese £8 Supplement

Petit Fours

Tasting Menu £85
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Starter

SQUAB

mushroom - truffle - turnip - miso

MACKEREL

bergamot - radish - black garlic - nori

CAULIFLOWER

curry - cheese sauce - gherkin - onion - raisin

GOATS CHEESE

red onion - parsley - cider - oats - walnut



Main

LAMB

aubergine - sweetbread - ricotta - courgette

STONE BASS

pumpkin - crab - lemon - chard - samphire

IBERICO PORK

gochujang - fennel - caraway - palm - mushroom

SMOKED TOFU

Chipotle - tomato - pinto beans - avocado



Dessert

BAKED ALASKA

pistachio - coconut - pineapple - passion fruit

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

CHOCOLATE

caramelia - sherry - dark chocolate - yoghurt

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

MILK CAKE

Strawberry - tequila - maple - lime

Black Muscat, Elysium, USA £5.50

SELECTION OF BRITISH & FRENCH CHEESE

Violet mustard - quince - celery - biscuits
(£5.00 supplement)

Taylor's Late Bottled Vintage, Port, 2015 50ml £6.50

Two Courses £47

Three Courses £59

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



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

Wardington's Project X Coffee Liqueur

Wardington's Triplecello - Lemon, Orange & Pink Grapefruit Liqueur

25ml £3.75

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 per person