

Forresters Restaurant, 52-53 Market Place, Middleton in Teesdale, DL12 0QH, 01833 641435

Take Away Menu

Wednesday to Saturday 12pm until 7pm Sunday 12pm until 3pm

Starters

(All served with Crusty Bread)

Soup of the day (v) £4

Fresh Crab, Crispy Cayenne Dumpling, Salad, Watercress & Lime Mayonnaise £7

Beetroot Cured Salmon, Smoked Salmon Paté, Purple Basil Salad, Thyme Crackers £6

King Scallop & Prawn Roulade, Matcha Green Tea Crust, Caviar Sauce £8

Chicken Galantine, Wild Boar & Wild Porcini Mushrooms, Dressed Leaves, Fig Chutney £6

Deep Fried Arancini,

Walnut Pesto & Mushroom Filling, Mayonnaise & Dressed Leaves (v) £6

King Prawn & Crayfish Salad,

Fresh Horseradish & Nutmeg Spiced Marie Rose Dressing, Garlic Melba Toast £6 Buffalo Mozzarella with Savoury Buckwheat Granola, Marinated Baby Tomatoes Salad (v) £6

Main Courses

Sautéed Chicken with choice of Flavours £10
Provençale - White Wine & Onions Tomato Sauce
Fricassée - Mushroom, Herbs & Cognac cream Sauce
Kung Pau – Spicy stir fry with Peanuts, Vegetables & Chillies
Served with Basmati Rice or Chips & Salad
(v) With Quorn instead of Chicken £11

Toulouse & Merguez Sausages, Creamy Mashed Potatoes, Onion Gravy & Vegetables £9

Boeuf Bourguignon - Beef Brisket in Red Wine, Mushrooms, Smoked Bacon & Shallots, Creamy Mashed Potatoes & Vegetables £14

Wild Garlic & Asparagus Risotto,

Shaved Parmesan, Balsamic Tomatoes & Crispy Spring Onions (v) £12

Smoked Haddock Fish Cakes,

Creamed Leeks with Petit Pois & Pancetta, Rosti Potato £12

Chorizo Crusted Monkfish Tail,

Samphire, Sour Cherry & Chickpea Casserole, New Potatoes £15 $\,$

Whisky Cured Beef Short Rib,

Salted Caramel Shallots, Beef & Ale Sauce, Parsley Oil, Chips & Salad £16

Maple Smoked Duck Breast,

Cauliflower Purée, Glace Rhubarb, Buttered Cabbage, Dauphinoise Potatoes £14

Rabbit Cacciatore,

Mushrooms, Bacon, Baby Onions, Capers & Olives, Mashed Potatoes & Vegetables £12

Tamarind Teriyaki Barbeque Aubergine Steak,

Pea & Broad Bean Croquette, Yuzu Yogurt, Salad (v) £12

Pasta Dishes Served with Crusty Bread & Salad Lasagne £8

Seafood Marinara (Scallops, Prawns & Crayfish) £13 Homemade Pesto, Olives & Roasted Peppers (Vegan) £7

Chili Con Carne served with Basmati Rice, Sour Cream and Cheese £8

Croque Monsieur

Ham & Cheese baked Sandwich served with Triple Cooked Chips & Dressed Salad £7

Homemade Chicken Goujons served with Chips & Salad £10

Baguettes served with Triple Cooked Chips & Dressed Salad

Steak & Onion £9

Pesto, Brie & Tomato (v) £7

Egg, Bacon & Mayo £7

Merguez - Beef & Lamb Moroccan Sausages £7

Beetroot Cured Salmon £8

Tuna Mayonnaise £6

Homemade Beef Burgers with Chips & Salad

Beef Burger £8

Cheese Burger £9

Bacon & Brie £10

Chorizo & Cheese £10

Homemade Chicken Burger served with Triple Cooked Chips & Salad £10

Children's Meal £6

Sausages & Mash

Burger & Chips

Homemade Chicken Nuggets & Chips

Croque Monsieur & Chips

Side Orders

Triple Cooked Chips £3.00

Creamy Mashed Potatoes £2.50 Seasonal Vegetables £2.50

Olives Boscaiola £3

Dauphinoise Potatoes £3.00 New Potatoes £2.50 Side Salad £2.50

Crusty Bread £1.50

Desserts £5

Biscoff & Baileys New York Baked Cheesecake

Selection of Seasonal Meringue Sliders, Raspberry & White Chocolate Cream

Belgian Chocolate Ganache Cake, Griottine Cherries, Butterscotch Sauce

French Lemon Cake, Candied Almonds, Chantilly Cream

White Chocolate Panacotta, Minted Strawberries, Brown Butter Blondie

Apricot Frangipane Tart, Chantilly Cream

Red Velvet Trifle, Frangelico Custard, Hazelnut Praline Dust

Bon Appetit

(v) Suitable for vegetarian

FOOD ALLERGY & INTOLERANCE SUCH AS GLUTEN FREE

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. Ingredients can occasionally be substituted or changed so please review the information before each visit.

Every care is taken to avoid any cross contamination when processing a specific allergen free order.

We do however work in a kitchen that processes allergenic ingredients and does not have a specific allergen free zone or separate dedicated fryers.