

AFTERNOON TEA (per person)

CREAM TEA	14.00
Two scones with jam and clotted cream, served with your choice of tea or coffee.	
TRADITIONAL AFTERNOON TEA	30.00
Enjoy a selection of dainty finger sandwiches, homemade scones fresh from the oven and an irresistible selection of cakes, all served with Birchalls loose leaf tea.	
CELEBRATION AFTERNOON TEA	Prosecco 35.00
Add some sparkle to your day with a glass of	Champagne 45.00
Champagne or Prosecco for a little extra decadence.	

HOT DRINKS

TEA

TRADITIONAL ENGLISH BREAKFAST / DECAF	5.00
SELECTION OF HERBAL AND FLAVOURED TEAS	5.50
Earl Grey, Peppermint, Green, Camomile, Raspberry, Cranberry, Ginger & Lemon	

COFFEE

AMERICANO	5.00
CAFE LATTE	5.50
CAPPUCCINO	5.50
ESPRESSO	4.50
MOCHA	5.50
MACCHIATO	5.50
FLAT WHITE	5.50
HOT CHOCOLATE	5.50
LIQUEUR COFFEES	12.00
IRISH COFFEE	12.50

LOUNGE MENU

**SERVED DAILY
12 NOON - 8PM**



Forest Hills
Hotel & Resort

FOOD MENU

STARTERS

CHEF'S SOUP OF THE DAY	10.50
Served with sourdough, bread & butter	
CRISPY CALAMARI	12.00
Aioli, red chilli, lemon	
NACHOS	11.00
Guacamole, soured cream, salsa, jalapenos, melted cheese	
STORNOWAY BLACK PUDDING SCOTCH EGG	12.00
Crispy lettuce, balsamic reduction	

SANDWICH SELECTION (12noon-4.30pm only)

Served on Farmhouse brown, white or gluten free bread, served with dressed salad and crisps (except Club Sandwich)

HONEY ROAST GAMMON AND MUSTARD MAYO	10.50
MATURE CHEDDAR CHEESE AND CHUTNEY	10.00
TUNA MAYO WITH RED ONION	10.00
CHICKEN AND TARRAGON	11.00
FOREST HILLS CLUB SANDWICH WITH FRIES	14.50

CIABATTA (12noon-4.30pm)

Served with fries and coleslaw

GRILLED STEAK	18.00
Fried onion, rocket, horseradish, mayo	
VEGGIE	12.00
Onion, peppers, mushrooms, guacamole	

NIBBLES

SALTED PEANUTS	3.50
CRISPS	1.50
MIXED OLIVES	4.95

(V) Vegetarian (VE) Vegan (GF) Gluten-Free (GFA) Gluten-Free Available

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.

MAIN COURSES

BEER BATTERED HADDOCK WITH HAND CUT CHIPS	19.50
Served with mushy peas, homemade tartar sauce	
SCOTTISH BEEF BURGER WITH FRIES	17.00
Brioche bun, tomato, red onion, gherkins	
BAKED MACARONI CHEESE	16.00
Parmesan, garlic bread	
STEAK AND ALE PIE	18.00
Puff pastry, root vegetables, hand-cut chips	
BANGERS AND CREAMY MASH	17.00
Onion gravy	
MACSWEEN'S HAGGIS	17.00
Neeps and tatties	
CHICKEN AND LEEK PIE	17.00
Tenderstem broccoli, fries	

SIDE ORDERS

HAND-CUT CHIPS	6.00
BEER-BATTERED ONION RINGS	6.00
FRENCH FRIES	6.00
HOUSE MIXED SALAD	6.00

SWEET TREATS

FRESHLY BAKED FRUIT OR PLAIN SCONE	7.00
Served with jam and Chantilly cream	
CARROT CAKE	5.50
STICKY TOFFEE PUDDING	12.50
Butterscotch sauce, salted caramel ice cream	
HOMEMADE CHOCOLATE BROWNIE	12.50
Vanilla ice cream	

We are dedicated to serving the highest quality food and this starts with the importance we place on sourcing; we care where and how all our ingredients have been reared or produced. Our white fish is caught from wild sustainable sources and all our lamb and beef is Scottish, with our beef matured for a minimum of 21 days.

All our pork is farmed in the UK and our bacon is British dry cured.