

# Cerise

BAR & RESTAURANT



## Bar Snacks

### HUMMUS & FLAT BREAD

Cooked, mashed chickpeas, blended with tahini, olive oil, lemon juice, salt and garlic. Served with freshly grilled flatbread. **£4.95**

### PITTED PISTOU OLIVES

Purple Cuquillo and green Beldi olives with garlic and basil. **£3.45**

### PESTO PEANUTS

Genovese basil and aged parmesan roasted with peanuts. **£2.25**

### SEA SALT & BLACK PEPPER SQUID

Spicy marinated squid, fried until crisp and garnished with sweet chilli sauce. **£4.95**

### CHARCUTERIE FOR TWO

A generous selection of salami milano, jamon serrano, prosciutto, chorizo, chicken pâté, gherkins, pickled red onions, olives, spiced chutney and homemade truffle bread. **£15.95**

## Salads

### GOATS CHEESE, PEAR & ROCKET

Creamy soft goat's cheese is combined with peppery rocket salad leaves and poached pears. **£7.50**

### TOMATO & BALSAMIC ONION

Mixed baby leaves are combined with fresh fennel, sun-dried tomatoes and balsamic onions. **£6.95**

### FETA & AVOCADO QUINOA

Greek feta cheese with fresh avocado, red onions and coriander are mixed with quinoa. **£8.50**

## Starters

### BUTTERNUT SQUASH SOUP

Roasted squash is blended with a touch of cream and coconut shavings for a smooth and elegant soup. **£6.00**

### CHICKEN LIVER PÂTÉ

Fresh chicken liver pâté flavoured with spices and port served with a homemade red onion jam and toasted brioche. **£7.00**

### KILN SMOKED SALMON

Traditionally kiln smoked Scottish Salmon served with brine pickled capers, horseradish cream, freshly chopped chives and bloomer bread. **£8.50**

### PRAWN AND CRAYFISH COCKTAIL

Atlantic prawns and crayfish tails marinated in marie rose sauce with shredded gem lettuce and avocado. **£8.50**

### DUCK RILLETTE

Confit duck rilette, served with apple puree and pickled cucumber. **£7.45**

### CRAB CAKES

Freshly picked crab meat combined with bread crumbs, mayonnaise, eggs, and seasonings then sautéed, and served with a sweet chilli sauce. **£6.95**

## Sides All £4.50

Sweet Potato Fries  
with Lime Mayo

Duck Fat Triple Cooked Chips

Tender Stem Broccoli, Parmesan  
and Almonds

## Main Courses

### TIGER PRAWN TAGLIATELLE

Grilled tiger prawns served with fresh spring onion, steamed bok choy and a creamy Thai sauce. **£15.95**

### ROASTED CHICKEN

Roasted corn-fed chicken supreme, with King Edwards creamed potato, fine beans served with a thyme cream. **£14.95**

### BEER BATTERED COD & CHIPS

Brixham cod battered in local Rebellion beer served with chunky chips, crushed peas and homemade tartare sauce. **£12.95**

### WILD MUSHROOM RISOTTO

Wild mushrooms cooked in a creamy risotto with basil pesto and parmesan shavings. **£14.50**

### FORBURY MAC & CHEESE

Macaroni pasta cooked in a cheddar and parmesan cheese sauce combined with smoked bacon, chicken and truffle. **£15.50**

### THE CERISE BURGER

Grilled beef burger, bacon, grilled pineapple and a beetroot relish served in a brioche bun with chunky chips. **£15.50**

### SIRLOIN STEAK

8oz sirloin steak, heritage tomato chutney, chunky chips, and a homemade peppercorn sauce. **£23.95**

### GRILLED CHICKEN BURGER

Grilled chicken breast burger, bacon, cheddar cheese, avocado served in a brioche bun with chunky chips. **£15.50**

### GNOCCHI

Homemade gnocchi, aubergine, courgette, asparagus served on a tomato fondue with parmesan shavings. **£12.95**

## Gourmet Sandwiches

### THE FORBURY CLUB

Occasionally toasted bread (white or wholemeal), sliced roasted chicken, fried back bacon, Haines farm eggs, lettuce, tomato, and mayonnaise. Served with duck fat triple cooked chips. **£12.50**

### PULLED PORK CIABATTA

Slow cooked pulled pork served on a warm homemade ciabatta, granny smith apple sauce and, a freshly made carrot, onion and white cabbage coleslaw. Served with duck fat triple cooked chips. **£12.50**

### MINUTE STEAK CIABATTA

Grilled sirloin steak, rocket salad, sundried tomato, olive tapenade, red onion jam served in homemade ciabatta. Served with duck fat triple cooked chips. **£11.50**

### GRILLED AUBERGINE & BRIE

Grilled aubergines are combined with creamy, french brie in a classic grilled sandwich available on white or wholemeal bloomer bread from our bakery. Served with sweet potato fries. **£8.95**

### SMOKED SALMON BAGEL

Scottish smoked salmon, cucumber and cream cheese, served in a freshly prepared wholemeal bagel from our bakery. Served with sweet potato fries. **£9.95**

### SEA FOOD WRAP

Fresh Atlantic prawns, crayfish traditional Marie Rose sauce, shredded gem lettuce and avocado in a floured tortilla wrap. Served with an apple and shaved fennel slaw. **£12.50**

Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the team upon placing your order.

A discretionary service charge of 10 percent will be added.

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## Desserts

### DARK CHOCOLATE BROWNIE

Goosey double dark chocolate brownie served warm with a homemade vanilla ice-cream. **£5.95**

### RHUBARB PARFAIT

Rhubarb parfait with orange purée and almond crumbs. **£5.95**

### STICKY TOFFEE PUDDING

Steamed sticky toffee sponge pudding, salted caramel sauce served with a milk sorbet. **£5.95**

### APPLE PIE

Glazed granny smith apple pie tart, served with an apple pie ice cream. **£5.95**

### KNICKERBOCKER GLORY

Homemade vanilla and chocolate ice cream, brownie chunks, marshmallow, winter berries. **£6.95**

### BRITISH CHEESE PLATE

Three cheeses served with fruit and nuts toasts and homemade fig chutney.

**Tunworth**, rind washed soft – Hampshire  
**Fountains Gold**, Cheddar – Yorkshire  
**Croftwell Bishop**, Stilton – Nottinghamshire  
**£9.95**

## Hot Beverages

### Loose Leaf Tea £4.00

English Breakfast  
Gunpowder Green Tea  
Earl Grey  
Peppermint  
Chamomile  
Rose Congou  
Mango  
Assam Banaspaty

### Speciality Coffee £4.00

Cafetière, Cappuccino, Caffè Latté  
Americano, Mochaccino, Macchiato  
Espresso Double, Espresso Single (£2.50)

### Irish Coffee

Forbury house blend coffee with Irish whisky, topped with brown sugar and whipped cream. **£7.50**

## Wines by the Glass

### CHAMPAGNE & SPARKLING

	125ml	Btl
NV Ferrari Maximum Brut Alto Adige, Italy	<b>£9</b>	<b>£48</b>
NV Grand Brut, Laurent Perrier Champagne, France	<b>£13.5</b>	<b>£75</b>
NV Cuvée Rosé, Laurent Perrier Champagne, France	<b>£18</b>	<b>£115</b>

### WHITE

	125ml	175ml	Btl
2015 Sauvignon Blanc, Yealands Marlborough, New Zealand	<b>£5.5</b>	<b>£7.75</b>	<b>£32</b>
2015 Petit Chenin, Ken Forrester Western Cape, South Africa	<b>£4.95</b>	<b>£6.75</b>	<b>£28</b>
2016 Chardonnay Les Mougeottes IGP Pays d'Oc Languedoc, France	<b>£4.95</b>	<b>£7</b>	<b>£28</b>
2016 Puiattino Pinot Grigio IGT, Giovanni Puiatti Friuli-Venezia Giulia, Italy	<b>£6.25</b>	<b>£8.75</b>	<b>£35</b>
2014 Albariño, Eidosela Rias Baixas, Spain	<b>£6.75</b>	<b>£9.5</b>	<b>£39</b>
2014 Viognier Roussanne, Sutherland Western Cape, South Africa	<b>£7.25</b>	<b>£10.25</b>	<b>£42</b>

### ROSÉ

2014 Berta Rosé Chiaretto IGT Veneto, Italy	<b>£5.25</b>	<b>£7.25</b>	<b>£30</b>
2014 La Copa de Bobal Rosé, Bodegas Covinas Utiel Requena, Spain	<b>£3.75</b>	<b>£5.25</b>	<b>£22</b>

### RED

2012 Central Coast Pinot Noir, Mac Murray Sonoma, USA	<b>£7</b>	<b>£9.5</b>	<b>£39</b>
2014 Reserve Malbec, Bodegas Mendoza, Argentina	<b>£5.75</b>	<b>£7.75</b>	<b>£32</b>
2015 The Stump Jump Shiraz, d'Arenberg South Australia, Australia	<b>£5.5</b>	<b>£7.75</b>	<b>£32</b>
2015 Château Laulerie Merlot, Bergerac, V Dubard South West France, France	<b>£5</b>	<b>£7</b>	<b>£29</b>
2014 Rioja Crianza, Ramon Bilbao Rioja, Spain	<b>£5.5</b>	<b>£7.75</b>	<b>£32</b>
2008 Château Orisse du Casse, St Emilion G Cru Bordeaux, France	<b>£12</b>	<b>£17</b>	<b>£61</b>
2016 De Gras Cabernet Sauvignon Reserva Colchagua Valley, Chile	<b>£4.15</b>	<b>£5.75</b>	<b>£24</b>

## Beers and Cider

### BOTTLED BEERS

Peroni	5.1%	330ml	£5
Rebellion Red	4.5%	500ml	£6
Rebellion Blonde	4.3%	500ml	£6
Meantime Lager	4.5%	330ml	£5.25
Meantime Pilsner	4.6%	330ml	£6
Meantime IPA	5.9%	355ml	£5.5
Leffe Blonde	6.6%	330ml	£5
Alhambra 1925	6.4%	330ml	£6

### BOTTLED CIDERS

Rekorderlig	4.0%	500ml	£6.5
(Strawberry & Lime)			
Pig Reveller	6.0%	500ml	£6

### DRAUGHT BEER

Asahi	5.0%	(1/2 Pt)	£3
Asahi	5.0%	(Pint)	£5.5

## Soft Drinks

### SOFT DRINKS

Coca-Cola	200ml	£2.5
Diet-Cola	200ml	£2.5
Coke Zero	300ml	£3
Coca-Cola	300ml	£3

### Fever Tree Selection;

200ml £2.75  
Lemonade, Spring soda, Ginger Ale  
Slim light tonic, Ginger beer, Bitter lemon  
Mediterranean tonic

### Sundance Juices;

200ml £3  
Cloudy Apple, Orange, Pineapple,  
Cranberry, Tomato

### Water Still or Sparkling

Forbury Filtered Water	750ml	£4
Whitehole Spring	750ml	£5
Whitehole Spring	330ml	£3

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