FOREST

BAR & KITCHEN

Small plates

Caesar salad, roast chicken, kos lettuce, parmesan & croutons with Caesar dressing (v) 6.95

Salt & pepper squid deep fried with sesame seeds, red chillies and garlic mayo 7.95

Soup of the day, homemade sourdough and salted butter (v) (ve also available) 4.95

Pan fried mushrooms in a rich cream sauce, fresh thyme, and toasted sourdough (v) 7.95

Roasted black pudding, toasted croutons, bitter leaf salad and poached egg 8.95

Garlic sourdough bread with or without cheese (gf available) 6.50/8.50

Smoked mackerel pate with pickled cucumber salad and toasted sourdough 7.95

Haddock fish cake with crunchy salad and tartar sauce 6.95

Pork sausage roll & apple sauce, mixed salad 6.95

Burrata and heirloom tomato salad with microbasil and balsamic glaze (v) 8.95

Good food, good service & good beer

Allergy advice: All dishes are prepared in a kitchen where gluten, milk and other allergens are present. Menu descriptions do not show all ingredients so please ask one of our team before you order if you have an intolerance or allergy. (v) Vegetarian (ve) Vegan (gf) gluten free (n) contains nuts

Large plates

First & last beer battered fish & chips with tartar sauce and mushy peas (gf available) 15.95

Bacon double cheeseburger with cheddar cheese, gherkins, lettuce, American mustard, Heinz ketchup, skin on fries and purple slaw 14.95

Moving mountains mushroom & beetroot burger with vegan cheese, gherkins, American mustard, Heinz ketchup & skin on fries (ve) 12.95

Luxury fish pie in a creamy bechamel sauce and garden peas, topped with buttered mashed potatoes and served with seasonal vegetables 14.95

Steak & ale pie with mashed potato, seasonal greens and a rich gravy 14.95

Pork loin, mustard mashed potatoes, seasonal greens and sage & cider sauce (gf) 14.95

Thai yellow curry, white rice, naan bread & a sweet mango chutney (v) 12.95 (add chicken for 3.00)

Tandoori chicken on a bed of quinoa, tomatoes, broad beans, chickpeas, and mixed peppers in a mild green curry dressing (gf) 11.95

First & Last beer battered banana blossom with tartar sauce, mushy peas and triple cooked chips (ve) 12.95

Pasta carbonara, classic Italian tagliatelle pasta with creamy sauce and pancetta, served with a garlic flatbread 12.95

Pan seared chicken supreme with white rice, seasonal veg & a cream Tuscan sauce 16.95

Sides

Sunny salad with kale, tomatoes, soybeans, red onion, brown rice and quinoa 3.00 Chunky chips 3.00 Skin on fries 3.00 Gravy 2.00 Seasonal vegetables 2.00 Chip shop curry sauce 2.00 Mashed potatoes 3.00

Pizza paddle 10" sourdough pizza (gf available)

Margherita with mozzarella, tomato, basil & fresh herbs 10.00

Pepperoni with mozzarella, tomato, basil & fresh herbs 10.00

Four cheese with mozzarella, cheddar, smoked applewood, parmesan (v)10.00

Vegetable supreme with mozzarella, tomato, courgettes, onion & peppers (v) 10.00

Bbq chicken, mozzarella & sweetcorn 10.00

Salt & pepper chicken, mozzarella, spring onions 10.00

Meatfeast, mozzarella, pepperoni, chicken and ham 10.00

Hawaiian, mozzarella, tomato, ham, pineapple fresh herbs 10.00

Chicken Kiev, garlic butter, red onion & fresh herbs 10.00

Candlelight desserts for the sweet tooth

Sticky toffee pudding with either custard or vanilla ice cream 6.95

Double chocolate brownie & salted caramel ice cream (gf) 6.95

Panna cotta with mango puree and pineapple (ve) 6.95

Mixed berry pavlova (gf) 6.95

Or try our Lakes' dairy ice cream made with local milk and double cream 2.00

Choose from: rum and raisin, salted caramel, double jersey, death by chocolate, cherry rush, crushed strawberry or white chocolate & raspberry.

DEN MENU

Chicken strips served with your choice of buffalo sauce, teryaki or Korean bbq 3 for 7.95 / 5 for 11.95 / 8 for 14.95

Scampi bites served with tartar sauce 6.95

Salt & pepper fries 5.95

Flatbread, sun blushed olives & creamy hummus dip (ve) 6.95

Onion rings 4.00

Salt & pepper onion rings 5.00

Salt & pepper chicken 7.95

Den sauces; 1.00 choose from Korean bbq, buffalo, garlic mayo or teriyaki

For the kids

Fish fingers 7.50 Chargrilled chicken strips 7.50 Breaded chicken nuggets 7.50 Northumberland sausage 7.50 Mac & cheese 7.50 Beef burger 7.50 Cheese burger 7.50 Tomato pasta 7.50 Choose from any of the mains and add any two sides:

Baked beans Garden peas Chunky chips Skin on fries Mashed potato

Cucumber & carrot sticks



Draught

Pints Half Pints

Madri 5.50 Madri 2.75

Coors 5.00 Coors 2.50

Guinness 5.50 Guinness 2.75

Caffrey's 5.00 Caffrey's 2.50

Grand Central IPA 5.50 Grand Central IPA 2.75

Aspall 2.50

Kielder ale

From our local brewery - First & Last

Aspall 5.0

Rebranded from Amarillo (PALE ALE) (ve) - 4.5%

An easy drinking pale ale hopped with a generous amount of Amarillo hops giving orange and grapefruit aromas and flavours 5.00

Local spirits

We are proud to stock some of Northumberland's best local spirits!

Hepple gin

Countess vodka

Poetic license gin

Poetic license vodka

Durham gin

Ask for our full selection of spirits available over the bar.

Drinks

Soft drinks & mixers

Pepsi 2.65/3.95 Pepsi max 2.65/3.95

Lemonade 2.65/3.95

Irn Bru 2.65/3.95

Fruit Shoots 1.90 Ask your servers for flavours

Apple juice/ orange juice 2.20/3.9

Fanta 3.00

Marlish Tonics 1.90 English tonic/ ginger ale/ elderflower

Marlish Water 2.20 Still/sparkling

Irn Bru 2.65/3.95

Fentimens 3.00 Ask your server for flavours.

Appletiser 3.00

Barista coffee or whole leaf tea

Espresso Hot chocolate

Flat white Mocha

Americano Cappuccino

English Breakfast tea Latte

Tea pigs temple

Bottled

Budweiser 4.5

Birra Moretti 4.5

Peroni 4.5

Sol 4.5

Rekorderlig 6.95

Strawberry & lime/ watermelon/ wild berries/ passionfruit

Birra Moretti 0.0% 3.5

Rekorderlig 0.0% 3.5

Kielder gin

From Pilgrim Spirit Ltd in Alnwick

Rebranded gin from a local distillery, Kielder gin is distilled with fresh Northumbrian water. Inspired by the ancient Northumbrian woodlands to give a refreshing flavour that is unique.

38% ABV

A note on our suppliers

Marlish Water is bottled at source in the hills of Northumberland, Marlish Still and Sparkling Spring Water taps into a historic underground aquifer, a completely sustainable resource which is naturally replenished by rainwater taking hundreds of years to filter through the rock strata, gaining its high level of purity and mineralisation along the way.

Ringtons was founded in Newcastle in 1907 on the promise of bringing quality tea to our local community with care and attention. This still powers the business today. The coffee is roasted by experts in Newcastle upon Tyne, and then packaged in gas flushed, fully recyclable packaging.



First & Last Brewery producing finely crafted beers from the heart of Northumberland in small batch cask conditioned, canned and bottled beer inspired by wild, untamed landscape and dark skies of Northumberland.