

FORME & CHASE

BAR MENU

Marinated olives	£3.5
Smoked almonds	£3.5
Root vegetable crisps	£3
Brummie bacon & cheese cakes <i>yeasted butter</i>	£4
Peanut satay popcorn <i>grated horseradish</i>	£3.5
Baker's bread basket <i>local rapeseed oil, bramble vinegar and butter (v)</i>	£4.5
Rustic bloomer sandwiches <i>leaf salad, fries</i>	
Prawn & avocado <i>Bloody Mary mayo</i>	£8
Pulled ham hock <i>piccalilli</i>	£7.5
Smoked salmon <i>coronation mayo and peppery rocket</i>	£8
Local brie & grape <i>chutney</i>	£7.5
Poached eggs royale <i>Chapel & Swan smoked salmon, pikelets, hollandaise sauce</i>	£10.5
Eggs California <i>crushed avocado on toasted bloomer, herb and chilli relish</i>	£9.5
Market soup of the day <i>crusty bread and butter</i>	£5
Curry spiced lamb Scotch egg <i>coronation mayo</i>	£6.5
Ham hock & Stornoway black pudding hash, fried hen's egg & black cabbage <i>homemade Harry Palmer brown sauce</i>	£9 / £14
Whole baked Somerset Camembert <i>focaccia, onion chutney</i>	<i>to share or a feast for one</i> £11.5
Beef poutine <i>slow pulled beef and fries, smothered with cheese and harissa mayo</i>	£9.5
Noodle pot <i>shredded chicken, mushrooms and greens, rice noodles, Asian broth</i>	£9
Glazed goat's cheese, bramble vinegar glazed beetroot salad & savoury granola (v)	£7 / £12
Tofu with pepper & herb gremolata <i>grilled figs, orange, bitter leaf salad (ve)</i>	£8 / £13
Butterflied grilled chicken Caesar <i>watercress and parmesan salad, Caesar dressing, garlic croutes</i>	£14
Fish & chips, deep fried haddock, <i>beer batter, garden pea mayonnaise, charred gem lettuce, caper seasoned fries</i>	£15.5
Bangers & mash <i>Local free range pork sausages, caramelised onions, clotted cream mash</i>	£12.5
Coarse ground rump burger <i>melted oghleshield, thick grilled bacon, sourdough, watercress, skinny fries</i>	£14.5
Steak frites <i>10oz bavette steak, skin on frites, house salad, choice of peppercorn sauce or chimichurri</i>	£14
Vegan stack burger <i>harissa grilled aubergine, field mushroom and butternut, rosemary and beetroot houmous, focaccia, watercress skinny fries</i>	£14

SIDES

Skin on fries <i>caper salt</i>	£3.5
Watercress & parmesan salad <i>Caesar dressing, garlic croutes</i>	£4

PUDDINGS

Bakewell pudding <i>salted caramel almonds, clotted cream</i>	£7
Warm Coventry Godcake <i>pistachio ice cream, candied orange relish</i>	£6.5
Black Forest chocolate cheesecake, <i>vanilla ice cream, Guinette cherries</i>	£7
Banoffee 'Baked Alaska' <i>dulce de leche, bananas, torched meringue</i>	£7
Lemon posset <i>raspberries & broken meringue</i>	£6.5
Selection of ice creams & sorbet <i>Coventry gingerbread biscuit</i>	£6 (3) / £8.5 (5)
Local cheese selection <i>grapes, fruit cake, chutney, biscuits</i>	
<i>Berkswell Ewes milk, West Country Brie, Ashlynn goats, Warwickshire Truckle, Cropwell Bishop, Beauvale blue</i>	
£4 one piece / £7 three pieces / £9.5 five pieces	

Please advise your server if you have any allergies, or require information on the ingredients used in our dishes.

All the above prices are inclusive of VAT.