

FORME & CHASE

GRAZING

Marinated olives	£3.5
Smoked almonds	£3.5
Root vegetable crisps	£3
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

SMALL PLATES

Chapel & Swan smoked salmon <i>toasted pikelets, lemon butter</i>	£8
Ham hock & Stornoway black pudding hash, fried hen's egg & black cabbage <i>homemade Harry Palmer brown sauce</i>	£9 / £14
Cream of cauliflower soup <i>cheese scone (v)</i>	£6
Curry spiced lamb Scotch egg <i>coronation mayo</i>	£6.5
Prawn & avocado cocktail <i>Bloody Mary mayo, smoked paprika</i>	£9
Cod cheek scampi <i>tartare sauce, straw potatoes</i>	£7.5
Whole baked Somerset Camembert <i>focaccia, onion chutney to share or a feast for one</i>	£11.5

SMALL & LARGE SALADS

Glazed goat's cheese, bramble vinegar glazed beetroot & 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

LARGER PLATES

Slow braised beef short rib, Brummie cake <i>local cavolo nero, 72 hour sauce</i>	£18
Pomegranate molasses roasted butternut squash, herbed polenta <i>rocket, pickled apricots, toasted seeds (ve)</i>	£14.5
Fish & chips, deep fried haddock, beer batter, garden pea mayonnaise <i>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>Oglesfield cheese, thick grilled bacon, sourdough, watercress, skinny fries</i>	£14.5
Vegan stack burger <i>harissa grilled aubergine, field mushroom and butternut, rosemary and beetroot houmous, focaccia, watercress, skinny fries</i>	£14

GRILLS

Dry aged, grass fed local beef rib eye 8oz	£24
Dry aged, grass fed local beef rump 8oz	£19.50
Flattened rump of lamb	£19.50
14oz free range pork T bone	£20
Harrissa grilled butterflied chicken breast	£16
Lemon thyme grilled seabass fillets <i>lemon butter</i>	£17.5
Simply served with grilled field mushroom, confit shallot, baked tomato, watercress and your choice of side <i>with a choice of: chilli and herb chimichurri, crushed peppercorn sauce, classic Béarnaise, Marmite butter</i>	

SIDES

Skin on fries <i>caper salt</i>	£3.5
New potatoes <i>chilli and herb butter</i>	£3.5
Cumin roasted carrots	£3
Creamed greens with bacon	£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 and broken meringue</i>	£6.5
Selection of ice creams & sorbets <i>Coventry gingerbread biscuit</i>	£6 (3) / £8.5 (5)

Local cheese selection *grapes, fruit cake, chutney, biscuits*
Berkswell ewes milk, West Country Brie, Ashlynn goats, Warwickshire Truckle, Cropwell Bishop, Beauvale blue
£4 one piece / £7 three pieces / £9.5 five pieces