

# FORME & CHASE

## BAR MENU

Marinated olives	£3.5
Smoked almonds	£3.5
Root vegetable crisps	£3
Baker's bread basket <i>served with house butters (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>dill and lemon crème fraîche, peppery rocket</i>	£8
Local brie & grape	£7.5
Poached eggs royale <i>Chapel &amp; 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	£9 / £14
Whole baked Somerset Camembert <i>focaccia, onion chutney</i>	<i>to share or a feast for one</i> £11.5
Dirty fries, pulled beef, <i>harissa mayo, peppers, smothered with cheese</i>	£9.5
Noodle pot <i>shredded chicken, mushrooms and greens, rice noodles, miso broth</i>	£9
Glazed goat's cheese, baby leaves, herb oil, 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, crushed garden peas, charred gem lettuce, caper seasoned fries, tartare sauce</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, pretzel bun, gherkins, special sauce, watercress, skinny fries</i>	£15.5
Plant based burger <i>pretzel bun, gherkins, red onion, field mushroom, special sauce, watercress, fries</i>	£14.5
Steak frites <i>10oz bavette steak, skin on frites, house salad, choice of peppercorn sauce or chimichurri</i>	£17

## SIDES

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

## PUDDINGS

Peach Melba <i>raspberries, vanilla ice cream</i>	£7
Peanut butter parfait <i>kalamansi, popcorn, Caramélia chocolate</i>	£6
Biscoff cheesecake <i>hazelnut brittle, vanilla cream, caramel sauce</i>	£7
Baked Alaska <i>dark chocolate, passionfruit, torched meringue</i>	£7
Selection of ice creams & sorbet <i>shortbread 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.