

FORME & CHASE

GRAZING

Marinated olives	£3.5
Smoked almonds	£3.5
Root vegetable crisps	£1.5
Baker's bread basket <i>served with house butters</i> (v)	£4.5

SMALL PLATES

Chapel & Swan smoked salmon <i>pumpernickel crumb, pickled cucumber, truffle mayonnaise</i>	£8
Ham hock & Stornoway black pudding hash, fried hen's egg & black cabbage	£9 / £14
Market soup of the day <i>Please ask your server for today's choice</i> (v)	£6
Curry spiced lamb Scotch egg <i>coronation mayo</i>	£6.5
Cod cheek scampi <i>tartare sauce, straw potatoes</i>	£7.5
Whole baked Somerset Camembert <i>focaccia, onion chutney</i> <i>to share or a feast for one</i>	£11.5

SMALL & LARGE SALADS

Glazed goat's cheese, baby leaves, herb oil, glazed beetroot & savoury granola (v)	£7 / £12
Tofu with pepper & herb gremolata <i>grilled figs, orange, bitter leaf salad</i> (ve)	£8 / £13
Butterflied grilled chicken Caesar <i>watercress and parmesan salad, Caesar dressing, garlic croutes, anchovies</i>	£14

LARGER PLATES

Slow braised beef short rib <i>creamed potato, hay baked carrots, cavolo nero, spiced cauliflower, 72 hour sauce</i>	£18
Pomegranate molasses roasted butternut squash, herbed polenta <i>rocket, pickled apricots, toasted seeds</i> (ve)	£14.5
Fish & chips <i>deep fried haddock, Beer batter, crushed garden peas, tartare sauce, charred gem lettuce, caper seasoned fries</i>	£15.5
Bangers & mash <i>local free range pork sausages, caramelised onions, clotted cream mash, red wine sauce</i>	£12.5
Coarse ground rib 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, skinny fries</i>	£14.5

GRILLS

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

SIDES

Skin on fries <i>caper salt</i>	£3.5
New potatoes <i>chilli and herb butter</i>	£3.5
Hay baked carrots	£3
Creamed greens with bacon	£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 & sorbets <i>shortbread 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