

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

Market soup of the day <i>please ask your server for today's choice</i> (v)	£6
Prawn & avocado cocktail <i>king prawns, Bloody Mary mayonnaise, gem lettuce, brown bread</i>	£8.5
Crispy pork slice <i>piccalilli, cauliflower, celery heart</i>	£9
Chicken liver parfait <i>pickled shallot, cucumber, sourdough croute, micro leaf</i>	£7.5
Whole baked Somerset Camembert <i>focaccia, onion chutney</i> <i>to share or a feast for one</i>	£12.5

SMALL & LARGE SALADS

Glazed goat's cheese, baby leaves, herb oil, glazed beetroot & savoury granola (v)	£7.5 / £12.5
Tofu with pepper & herb gremolata <i>grilled figs, orange, bitter leaf salad</i> (ve)	£8.5 / £13
Butterflied grilled chicken Caesar <i>watercress and parmesan salad, Caesar dressing, garlic croutes, anchovies</i>	£14
Chard, kale, bulgur wheat, edamame beans, quinoa, pomegranate, herb dressing	£14

LARGER PLATES

Fish & chips <i>beer battered haddock, crushed garden peas, tartare sauce, thick cut chips</i>	£15.95
Three bean & courgette cassoulet <i>garlic potatoes, watercress</i> (ve)	£14.5
Cider braised pork belly <i>black pudding and potato terrine, caramel apple, kale</i>	£16.95
Fillet of stone bass <i>braised fennel, crushed potatoes, spinach, chive butter sauce</i>	£16
Plant based burger <i>pretzel bun, gherkins, red onion, field mushroom, special sauce, watercress, fries</i>	£14.5

GRILLS

Dry aged, local beef sirloin 10oz <i>watercress and radish salad, skin on fries, caramelised onion purée</i>	£24
Dry aged, local beef rump 8oz <i>watercress and radish salad, skin on fries, caramelised onion purée</i>	£20.5
Steak frites, 6oz guest steak <i>watercress and radish salad, skin on fries</i>	£16.95
<i>Our steaks come with a choice of chilli and herb chimichurri, three peppercorn sauce or classic bearnaise</i>	

8oz beef burger <i>Oglesfield cheese, thick grilled bacon, pretzel bun, gherkins, special sauce, watercress, skinny fries</i>	£15.5
Harrissa chicken breast <i>tomato, pepper, olive and feta salad, pitta bread, hummus</i>	£16.5

SIDES

Skin on fries	£3.5
New potatoes <i>chilli and herb butter</i>	£3.5
Seasonal greens	£3.5
Tenderstem broccoli <i>hollandaise and toasted almonds</i>	£4
Watercress & parmesan salad <i>Caesar dressing, garlic croutes</i>	£4

PUDDINGS

Madagascan vanilla crème brûlée <i>shortbread biscuit</i>	£6.5
Biscoff cheesecake <i>Chantilly cream, toffee sauce</i>	£7
Pina colada baked Alaska <i>coconut ice cream, rum soaked pineapple</i>	£7.5
Chocolate tart <i>pistachio ice cream</i>	£7
Selection of ice creams & sorbets <i>shortbread biscuit</i>	£6 (3) / £8.5 (5)

Local cheese selection <i>grapes, chutney, biscuits</i> <i>Berkswell ewes milk, West Country Brie, Ashlynn goats, Warwickshire Truckle, Cropwell Bishop, Beauvale Blue</i>	£5 one piece / £8 three pieces / £11 five pieces
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Guests on a *dinner inclusive* package have a £25.00 allowance per person to order from this menu.

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.

