

FORME & CHASE

NIBBLES

Vegetable crisps (VE, GF) £3.5

Garlic & herb ciabatta £5 *Add melted mozzarella £1.25*

Garlic & basil marinated olives (VE, GF) £6

Smoked almonds (VE, GF) £6.5

STARTERS

Smoked haddock & spring onion fishcake £10
poached hens egg, hollandaise sauce, crispy roquette

Ham hock & pea fritters £9
Beer pickled onions, roquette, picalilli puree

Gochujang & honey glazed chicken wings £9
Spring onion, pepper & watercress salad, sesame & miso dressing

Sweet Potato falafel bites (VE) £8
Mint yogurt dip, flat bread crisps, watercress

Light bite platter £18
Choose any 3 of the following & served with fries
Ham hock fritters, Gochujang glazed chicken wings, garlic & herb ciabatta, mini smoked haddock fishcake, Caesar salad, spicy tofu skewer

Market soup of the day (V) £6.5
please ask your server for today's choice

Spicy tofu & pepper skewers (GF, VE) £8.5
Spring onion, pepper & watercress salad

Goats cheese mousse £9
Poached pear, Granola, bramble dressing

SALADS

Caesar salad £7/11
Baby gem, watercress, anchovies, Ciabatta crisps, Parmesan

Spring salad (VE, GF) £7/11
Spinach, radish, roasted chickpeas, basil, baby leaves, lemon oil

Add any of the following to your salad - Char-grilled chicken breast £7, Herb marinated Tofu £7

MAIN COURSES

Pan fried chicken supreme (GF) £20
fondant potatoes, sprouting broccoli, charred spring onion, herb jus

Beer battered fish & chips (GF) £17
Beer battered fillet, fat chips, crushed peas, tartare sauce

Market fish of the day £market
please ask your server for today's catch

Red wine braised beef short rib (GF) £24
Potato terrine, heritage carrots, savoy cabbage, red wine jus

Sun dried tomato & roasted pepper risotto (GF) £16
Parmesan, crispy shallots, basil dressing

PLANT BASED MAIN COURSES

Meatless balls (GF) £16
Parpadelle, tomato & basil ragu

Plant based burger (VE) £16
served in a potato bun with pickles, baby gem, tomato, burger sauce, red cabbage slaw & fries

Aloo Gobi (GF) £16
Served with basmati rice, poppadom, mango chutney & Flat bread
Add marinated chicken £5

FROM THE CHARGRILL

170g Beef Rump (GF) £21
grilled to your liking, served with french fries, watercress, roasted pepper, red onion & tomato salad

227g Air-dried Beef Sirloin (GF) £28
grilled to your liking, served with french fries, watercress, roasted pepper, red onion & tomato salad

170g beef burger £16
served in a potato bun with pickles, baby gem, tomato, burger sauce, red cabbage slaw & fries
Add cheese for £1, add bacon for £1

Harissa marinated chicken breast £19
spiced cous cous, Toasted flatbread, mint yogurt dip, watercress, roasted pepper, red onion & tomato salad

SIDES & SAUCES

New potatoes, garlic & herb butter £4

Spring vegetables £4

House salad (VE) £4

Skin on fries £4

Chimichurri £4

Peppercorn sauce £4

Guests on a *dinner inclusive* package have a £27.00 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. V=vegetarian VE=vegan GF=gluten free

All the above prices are inclusive of VAT.