

FORME & CHASE

NIBBLES

Vegetable crisps (VE, GF) £3.5

Garlic & rosemary focaccia (VE) £5.5 With balsamic vinegar & olive oil

Garlic & basil marinated olives (VE, GF) £6.5

STARTERS

Devon crab £12

Crumpets, pickled cucumber, rock samphire, dill

Asparagus £10

Wye valley asparagus, poached duck egg, coppa ham

Breast of Quail £11

Sun-dried tomato, roquette, basil, red pepper

Market soup of the day (VE) £7

please ask your server for today's choice

Curried cauliflower (V,GF) £10

Cumin dahl, spiced onion, mango, coriander

Confit chicken cannoli £11

Almond, Gorgonzola, black garlic

SALADS

Spring salad (VE,GF) £7/£12

Baby Spinach, roquette, avocado, radish, asparagus, chickpeas Add Chicken or tofu for £6

Chicken Caesar salad £17

Gem lettuce, anchovies, Parmesan focaccia croutes

Gotchujang sticky beef salad (GF) £9/£17

Mooli, carrot, spring onion, radish, edamame, watercress, miso & sesame dressing Also available with sauteed tofu (VE)

MAIN COURSES

Fillet of Haddock (GF) £18

Beer batter, sea salt chips, crushed peas, tartare sauce, glazed lemon

Market fish of the day - Market price

please ask your server for today's catch

Orzo (VE) £16

Wye valley asparagus, peas, sorrel

Lamb rump £26

Potato terrine, gem lettuce, sprouting broccoli, spring onion

Chicken Supreme £23

Crispy leg kiev, polenta, courgette, sauce vierge

Butternut squash (VE) £18

Harissa, cous cous, pomegranate, apricot, watercress, chickpeas

Plant based burger (VE) £17

served in a potato bun with pickles, baby gem, tomato, burger sauce, red cabbage slaw & fries

FROM THE CHARGRILL

10oz Beef Rump (GF) £23

Skin on fries, Roquette & balsamic glazed tomato salad

10oz black Angus sirloin (GF) £30

Skin on fries, Roquette & balsamic glazed tomato salad

Chicken Yakitori (GF) £23

Miso dressed mooli, carrot, spring onion & edamame salad, sesame rice

8oz Beef burger £17

*potato bun, pickles, baby gem, tomato, burger sauce, red cabbage slaw & fries
Add cheese for £1, add bacon for £1*

SAUCES & BUTTERS

ALL £4

Three peppercorn

Roasted garlic & parsley butter

Chimichurri

Bearnaise sauce

SIDES

ALL £4.5

Skin on fries

Herb glazed new potatoes

Spring greens

Roquette & Parmesan salad

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 dietary requirements as some dishes may contain allergens not listed in the menu description.

VE=Vegan GF=gluten free

All the above prices are inclusive of VAT.