

FORME & CHASE

NIBBLES

FOCACCIA GENOVESE £7
Rosemary focaccia & whipped roasted red pepper butter

GARLIC & BASIL PITTED HALKIDIKI OLIVES (VE, NGCI) £7

SMALL PLATES

CRAB CRUMPETS £12
Lemongrass, garlic & chilli white crab, sourdough crumpets, pickled pineapple

MARKET SOUP OF THE DAY (VE) £7.5
Please ask your server for today's choice, served with focaccia genovese

CHIPOTLE PORK BELLY (NGCI) £12
Chorizo mayonnaise, mango salsa

ASPARAGUS (VE, NGCI) £12
smoked saffron potato, wild garlic & hazelnut pesto

GOCHUJANG STICKY BEEF SALAD (NGCI) £9/£17
*Mooli, carrot, spring onion, radish, edamame, watercress, miso & sesame dressing
Also available with sauteed tofu (VE)*

CHICKEN CAESAR SALAD £9/17
Baby gem, anchovies, focaccia croutes, parmesan

CHICKEN TENDERS (NGCI) £9
Chimichurri crumb, gochujang mayonnaise

LARGE PLATES

IPA BATTERED FISH & CHIPS (NGCI) £18
Haddock fillet, hand cut chips, tartare sauce, crushed garden peas

MARKET FISH OF THE DAY £Market price
Please ask your server for today's catch

CHICKEN SUPREME (NGCI) £25
Wild garlic mousse, asparagus, potato terrine, wild mushroom sauce

PORK FILLET £26
Courgette & broad bean risotto, pancetta, globe artichoke, basil cream

PAPPARDELLE (ve) £19
Cauliflower & olive in a tomato & chilli sauce

BURGERS £17.5

All our burgers are served on a potato bun with gem lettuce, beef tomato, pickles and secret sauce with skin on fries and smokey red slaw, just tell us how you'd like it...

PATTYS

PLANT BASED (VE) · TWO 4OZ SMASHED BEEF PATTYS · HERB MARINATED CHAR-GRILLED CHICKEN BREAST

TOPPINGS

Smoked streaky bacon +£1 · cheddar cheese +£1 · plant based mozzarella +£1 · IPA battered onion rings +£1 · fried egg +£1 · Gochujang pulled beef +£2

GRILLS

Our meats are served with an apple, celery, walnut & grape salad & skin on fries

100Z BLACK ANGUS SIRLOIN (NGCI) £32 · 14OZ T-BONE (NGCI) £40 · 8OZ SINGLE MUSCLE BEEF RUMP(NGCI) £23

SIDES & SAUCES

*Brandy & peppercorn sauce £4 · Roasted garlic & parsley butter (NGCI) £4 · Chimichurri (NGCI) £4
Skin on fries (VE/NGCI) £4.5 · Thyme roasted new potatoes (VE/NGCI) £5.5 · Truffle & Parmesan fries (NGCI) £6.5 · House salad (VE/NGCI) £4.5 · Glazed spring vegetables (NGCI) £6.5*

DESSERTS

BANANA SPLIT £10
Caramelised banana, pistachio, chocolate, Cherries, Chantilly cream, toasted hazelnuts

ICED PEACH PARFAIT £9
Raspberries, apricot, almond tuile

COCONUT PANNA COTTA (VE) £9
Mango & passion fruit salsa, shortbread biscuit

BAKED ALASKA £9
Red velvet, Milk chocolate ice cream, torched meringue

CHEESEBOARD £14
*Served with savoury biscuits, celery, grapes, apricot & ginger chutney
Please ask your server for available cheeses*

SELECTION OF ICE CREAMS & SORBETS (NGCI)
*Please ask your server for today's choices. served with a shortbread biscuit
1 scoop £3, 2 scoops £5.5, 3 scoops £7*

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 NGCI=non gluten containing ingredients.

Whilst we make every effort to ensure your meals are free from allergens, we are a small kitchen where all 14 allergens are present & cannot guarantee that all traces are eliminated

All the above prices are inclusive of VAT.