

FORME & CHASE

SMALL PLATES

Sundried tomato & basil focaccia (VE) pesto dipping oil	6
Lemon, garlic & herb pitted halkidiki olives (VE, NCGI)	5.5
Market soup of the day, focaccia (V) Please ask your server for today's choice	6.5
Caprese salad (V, NCGI) heritage tomatoes, burrata, roquette, pesto	9.5
Thai style fish cake (NCGI) lime & chili salad, avocado puree, endive	9.5
Minted potato & pea bites (VE, NCGI) saffron & roast garlic mayonnaise	9
Chinese spiced pork belly plum puree, crispy spring onions	10
Crispy chicken wings Choice of BBQ, Hot sauce or Garlic & parmesan	9

SALADS

Chicken Caesar salad baby gem, anchovies, sourdough croûtes, parmesan	9.5 / 17.5
Superfood salad (VE) quinoa, kale, brown rice, edamame beans, baby spinach & pomegranate seeds With pulled smokey beef brisket or pulled mushroom (VE)	9 / 17 9.5 / 17.5
Mezze platter (V) stuffed vine leaves, smoked harissa houmous, olives, charred peppers, roquette & pitta bread	9.5 / 17.5

LARGE PLATES

Supreme of chicken (NCGI) Fondant potato, tenderstem broccoli, wild mushrooms, tarragon cream sauce	20
Breast of duck (NCGI) garlic polenta cake, charred asparagus, cranberry & port sauce	26.5
IPA battered fish & chips (NCGI) haddock fillet, thick cut chips, tartare sauce, crushed garden peas	19.5
Pappardelle ox cheek ragu, tomato & red wine sauce, parmesan	19
Rigatoni (V) roasted butternut squash & blue cheese sauce	17.5
Wild mushroom & asparagus risotto (VE, NCGI) miso butter	17.5
Sesame seared tuna steak Vietnamese chilli & ginger dressing, fennel & radish salad, vermicelli noodles	24
Delhi tikka masala rice, naan bread, poppadom's & mango chutney	
Chicken	16.5
Chickpea & spinach (V)	15.5

BURGERS

All our burgers are served on a brioche style bun, gem lettuce, beef tomato & pickles with skin on fries & red slaw

Cheese burger 6oz patty, burger sauce & cheddar cheese	17
Smokey Joe 6oz patty, smoked streaky bacon, BBQ sauce, jalapenos & cheese	17.5
Black & blue 6oz patty, smoked streaky bacon, red onion marmalade & blue cheese	17.5
Beetroot, red pepper & quinoa burger (VE) tomato salsa	17
Cuban chimichurri grilled chicken fillet spiced guacamole	17.5

GRILLS

Our steaks are served with confit tomato, field mushroom & thick cut chips

8oz rump (NCGI)	25
10oz ribeye (NCGI)	32
8oz pork chop (NCGI)	20

PIZZAS

All our pizzas are made with 12" Italian thin-based, hand-pulled dough, freshly prepared to order

Garlic pizza (VE)	11
Garlic & mozzarella pizza bread (V) (VE option available)	12.5
Margherita (V) mozzarella, sun-dried tomato & basil (VE option available)	15
Meat feast Pepperoni, meat balls, nduja sausage, pulled beef	17
Double pepperoni	16.5
Pulled bbq mushroom & spinach (V)	16.5

SIDES & SAUCES

Brandy & peppercorn	4
Garlic & parsley butter (NCGI)	4
Fries (VE, NCGI)	4.5
Sweet potato fries (VE, NCGI)	4.5
Garlic ciabatta (V)	4.5
Thyme roasted new potatoes (VE,NCGI)	4.5
Onion rings (VE,NCGI)	4.5
House salad (VE,NCGI)	4.5
Seasonal vegetables (NCGI)	4.5

V = vegetarian VE = vegan NCGI = non gluten containing ingredients

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.

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.