


FORME & CHASE


SMALL PLATES

Chicken liver & brandy parfait £8 
Parma ham, tarragon, fig relish, ciatta crisps, watercress

Buttermilk fried chicken £9
chimichurri crumb, secret sauce (GF)

Cranberry & cider glazed baby back ribs £9.5/19
Pear & walnut salad (GF)

Market soup of the day £7 
please ask your server for today's choice (VE)

Traditional oak smoked salmon £10 
Fennel, cucumber, dill, rye bread crumb

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

SALADS


Chargrilled chicken Caesar salad £17
Gem lettuce, focaccia croutes, Parmesan, anchovies

Crispy Halloumi salad £9/£17
*Chicory, avocado, candied walnuts, orange, herb dressing (GF)
also available with sautéed tofu (VE)*

Gochujang sticky beef salad £9/£17
*sesame and miso dressed mooli, carrot, spring onion, edamame, radish and watercress (GF)
also available with gochujang sautéed tofu (VE)*

LARGE PLATES

IPA battered fish & chips £18
haddock fillet, hand cut chips, tartare sauce, crushed garden peas, lemon wedge (GF)


Fillet of sea bream £17 
Dill & lemon crushed new potatoes, creamed leeks, tenderstem broccoli & white wine sauce (GF)

Butternut squash & chickpea tagine £17
pomegranate cous cous, toasted flatbread (VE)

Wild mushroom, parsnip & chestnut pithivier £18 
Thyme roasted new potatoes, roasted root vegetables, red wine jus (VE)

Slow roasted Beef feather blade £22
Stout pearl barley, confit shallot, roasted carrots, 72 hour sauce

Chicken Holstein £19
Lyonnais potatoes, anchovies, fried egg, lemon & caper butter (GF)

Roast breast of Turkey £19 
Thyme roasted potatoes, all the trimmings (GF available)

BURGERS £17

*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 chargrilled 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

all our meats are served with a chicory, chestnut & watercress salad & skin on fries

10oz Black Angus sirloin (GF) £30

8oz chimichurri chicken fillet (GF) £18

7oz Single muscle beef Rump (GF) £19

SAUCES AND BUTTERS

Brandy and peppercorn sauce £4 · roasted garlic and parsley butter +£4 · chimichurri +£4

SIDES £4.5

Pigs in blankets

Skin on fries (GF/VE)

House salad (GF/VE)

Thyme roasted potatoes (GF/VE)

Roasted root vegetables (GF/VE)

Any dishes with the  are available as a set 3 course christmas fayre menu

Lunch served 12:00-16:30 £28

Dinner served 17:00-21:00 £30

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.