

FORME & CHASE

STARTERS

RED ONION & PUMPKIN SEED FOCCACCIA (VE) £7
Green pesto butter

MACKEREL FILLET (GF) £12 
Rhubarb, sea herbs, smoked beetroot & potato salsa

BANG BANG CHICKEN (GF) £12 
Julienne salad, toasted peanuts

GARLIC & BASIL HALKIDIKI OLIVES (VE/GF) £6.5

DUCK £14
Confit leg, liver parfait, artichoke, pickled mushrooms, horseradish

MARKET SOUP OF THE DAY (VE) £7.5 
Please ask your server for today's choice, Served with red onion & pumpkin seed focaccia

CUMIN SPICED CAULIFLOWER (VE, GF) £10 
Coconut & lime dahl, poppadom, pickles

SALADS

CHARGRILLED CHICKEN CAESAR SALAD £17 
Gem lettuce, parmesan, anchovies, focaccia croutes

WINTER HALLOUMI SALAD (GF) £9/17
Chicory, avocado, candied walnuts, orange, herb dressing
Also available with sauteed tofu (VE)

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

LARGE PLATES

IPA BATTERED FISH & CHIPS (GF) £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

SLOW COOKED BELLY OF PORK £27
Black pudding bon bon, golden beetroot & a potato, celeriac & apple terrine

SMOKED VENISON PAVE (GF) £ 30
Salsify, foraged mushrooms, potato fondant, beetroot, brassicas

COCONUT & BUTTERNUT SQUASH CURRY (ve) £19 
Basmati rice, toasted cashews, garlic flatbread

PAN FRIED SESAME TOFU (VE) £18
Julienne vegetables, stir fried noodles, satay sauce

HARISSA ROASTED CHICKEN BREAST £21 
Roasted almond & apricot cous cous, spiced aubergine, basil

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 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

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

10oz Black Angus sirloin (GF) £30 · 14oz T-Bone (GF) £37 · 8oz Single muscle beef Rump (GF) £22 

SIDES & SAUCES

Brandy & peppercorn sauce £4 · Roasted garlic & parsley butter £4 · Chimichurri £4

Skin on fries (VE/GF) £4.5 · Thyme roasted new potatoes (VE/GF) £5.5 · Truffle & Parmesan fries (GF) £6.5 · House salad (VE/GF) £4.5

Honey & thyme roasted root vegetables (GF) £6 · Steamed tenderstem broccoli & toasted almonds (GF) £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.

V=vegetarian VE=vegan GF=gluten free

All the above prices are inclusive of VAT.