

F O R U M B A R + K I T C H E N

A P P E T I Z E R S

NOCCARELLA + KALAMATA OLIVES (v)	3.50
SOUSDOUGH, OLIVE OIL + BALSAMIC (v)	3.95
CRUSHED VINE TOMATO + GARLIC ON SOUSDOUGH (v)	3.95
PADRON PEPPERS, SEA SALT (v)	3.95
GARLIC CIABATTA (v)	3.25
GARLIC CIABATTA WITH CHEESE (v)	3.95

S H A R I N G B O A R D S

IBERIAN	18.95
CHORIZO IN RED WINE, SPICY MEATBALLS, SERRANO HAM, MANCHEGO CHEESE, PADRON PEPPERS, GRILLED COURGETTE + RED PEPPER, VINE TOMATO + GARLIC DIP, OLIVES, GRILLED BREADS	
MEZE	18.95
MOROCCAN CHICKEN SKEWERS, LAMB KOFTAS, GRILLED HALLOUMI CHEESE, FETA CHEESE, GRILLED COURGETTE + RED PEPPER, HUMMUS, TZATZIKI, SPICED AUBERGINE DIP, GRILLED FLAT BREADS	

S H A R I N G P L A T E S + S T A R T E R S

SLOW COOKED LAMB TAGINE WITH TOASTED ALMONDS + CORIANDER	7.50	MOROCCAN CHICKEN SKEWERS WITH HARISSA CRÈME-FRAICHE	6.95	PULLED PORK TAQUITOS SOFT TORTILLA FILLED WITH PULLED PORK, SMOKEY BOURBON SAUCE, LETTUCE, RED ONIONS, JALAPENOS + CHILLI CHEESE	7.50
SMOKED SPICED AUBERGINE (v) WITH TOMATO, RED ONION, CHILLI + CORIANDER SERVED WITH MINT + CUCUMBER YOGHURT + GRILLED FLATBREAD	6.50	LAMB + CHILLI KOFTAS WITH MINT GREEK YOGHURT	6.95	PAKORAS (v) FILLED WITH SPINACH, POTATO, ONION + SPICES SERVED WITH CUMIN YOGHURT	6.50
MOROCCAN MEATBALLS PORK + BEEF MEATBALLS IN A RICH SPICY TOMATO SAUCE WITH CORIANDER	7.50	SPICED CHICKEN WINGS WITH HOT SRIRACHA SAUCE OR SMOKEY BOURBON SAUCE	6.95	CHIPS + DIPS (v) THICK CUT CHIPS + FRIES SERVED WITH CHIPOTLE KETCHUP + AIOLI	5.95
GOATS CHEESE (v) WITH BEETROOT RELISH + ROCKET ON GRILLED SOUSDOUGH	6.95	CHORIZO SLOW COOKED IN RED WINE + ONIONS	6.50	HALLOUMI SKEWERS (v) WITH RED PEPPERS, COURGETTE + RED ONIONS MARINATED IN PAPRIKA, CAYENNE + CHILLI	7.50
THAI LIME + CHILLI CRAB CAKES WITH ROCKET, TOASTED SESAME SEEDS + SWEET CHILLI	6.95	ANY 3 SHARING P L A T E S 16.50 SUNDAY TO THURSDAY (EXCLUDES BANK HOLIDAYS)		HUMMUS + TZATZIKI (v) WITH GRILLED FLAT BREADS	5.50

B U R G E R S

THE FORUM ABERDEEN ANGUS BEEF, RED ONIONS, TOMATO, DILL PICKLE, MAPLE CURED BACON, CHEDDAR CHEESE, AMERICAN MUSTARD + CHIPOTLE KETCHUP ON A BRIOCHE BUN	13.95
OLD SCHOOL ABERDEEN ANGUS BEEF LOADED WITH FRIED ONIONS, SAUTÉED MUSHROOMS + MUSTARD ON A BRIOCHE BUN	11.95
THE LANCASTRIAN ABERDEEN ANGUS BEEF, RED ONION, TOMATO, CHILLI JAM + CREAMY LANCASHIRE CHEESE ON A BRIOCHE BUN	12.95
PULLED PORK SLOW COOKED PULLED PORK + SMOKEY BOURBON SAUCE ON A BRIOCHE BUN	11.95
SIX SPICE CHICKEN FORUM SIX SPICE FRIED CHICKEN BURGER WITH LETTUCE, TOMATO + LIME MAYO ON A STONE BAKED RUSTIC ROLL	11.95
ALL SERVED WITH FRIES + COLESLAW THICK CUT CHIPS +.50 / PIRI PIRI FRIES +.50 SWEET POTATO FRIES +1.00	

M A I N S

HALLOUMI SKEWERS (v) WITH RED PEPPERS, COURGETTE + RED ONIONS MARINATED IN PAPRIKA, CAYENNE + CHILLI SERVED WITH SPICED AUBERGINE, TOMATO + RED ONION	12.95	PAN-FRIED FILLET OF SEA BASS ON A BED OF RICE NOODLES WITH RED ONIONS, PEPPERS, SPRING ONIONS, GINGER, LEMONGRASS, CHILLI, GALANGAL, LIME + CORIANDER	17.50
CHICKEN FAJITAS WITH GUACAMOLE, SOUR CREAM + MEXICAN CHILLI CHEESE	12.95	GOATS CHEESE SALAD (v) WITH GRILLED SOUSDOUGH, ROCKET, BEETROOT, TOASTED WALNUTS + BALSAMIC	11.95
SIX SPICE FRIED CHICKEN WITH FRIES + HOT SRIRACHA MAYO DIP	10.95	DUCK PANCAKES WITH SHREDDED ROAST DUCK, CUCUMBER, SPRING ONIONS, HOISIN SAUCE, SALAD + PRAWN CRACKERS	11.95
MOROCCAN MEATBALLS PORK + BEEF MEATBALLS IN A RICH SPICY TOMATO SAUCE WITH HARISSA CRÈME-FRAICHE + COUSCOUS	12.95	8oz RIB-EYE STEAK WITH GARLIC BUTTER, GRILLED VINE TOMATO + FRIES	18.50
CAESAR SALAD WITH GRILLED CHICKEN BREAST, GEM + ICEBERG LETTUCE, ANCHOVIES, MAPLE CURED CRISPY BACON, PARMESAN, CROUTONS, CAESAR DRESSING	11.95	FISH + CHIPS FRESH COD FILLET IN OUR OWN BEER BATTER WITH THICK CUT CHIPS + MUSHY PEAS	11.95
SLOW COOKED LAMB TAGINE SERVED WITH SPICED APRICOT YOGHURT, TOASTED ALMONDS, CORIANDER + LEMON COUSCOUS	13.95	THAI GREEN CURRY WITH CHICKEN, SPRING ONIONS, PEPPERS, RED ONIONS, GINGER, FRESH CHILLI, LEMONGRASS, COCONUT MILK, CORIANDER + RICE	14.95

S A N D W I C H E S

GOATS CHEESE + RED PEPPER (v) MELTED GOATS CHEESE, ROASTED RED PEPPER, CHILLI JAM + ROCKET ON A GRILLED CIABATTA WITH A SIDE OF SPICED AUBERGINE	8.95	FISH FINGER BUTTY HOME-MADE BEER BATTERED COD FISH FINGERS + TARTARE SAUCE ON A STONE BAKED RUSTIC ROLL SERVED WITH MUSHY PEAS	9.95
MOROCCAN CHICKEN FLOUR TORTILLA WITH CHARGRILLED SPICED CHICKEN, LETTUCE, BEEF TOMATO, CUCUMBER + HARISSA CRÈME-FRAICHE WITH A SIDE OF SPICED AUBERGINE	8.95	HUMMUS + BEETROOT FALAFEL (v) FLOUR TORTILLA FILLED WITH BEETROOT FALAFEL, HUMMUS, LETTUCE, TOMATO + CORIANDER WITH A SIDE OF SPICED AUBERGINE	8.95
CLUB SANDWICH CHARGRILLED CHICKEN, MAPLE CURED CRISPY BACON, LETTUCE, TOMATO + MAYONNAISE WITH A SIDE OF COLESLAW	9.50	CHICKEN + CHORIZO SLOW COOKED CHORIZO SAUSAGE, CHARGRILLED CHICKEN + ROCKET ON A GRILLED CIABATTA WITH A SIDE OF SPICED AUBERGINE	8.95
GREEK LAMB + FETA WRAP FLOUR TORTILLA WITH LAMB KOFTAS, FETA CHEESE, TOMATO, LETTUCE + TZATZIKI WITH A SIDE OF SPICED AUBERGINE	8.95	STEAK SANDWICH CHARGRILLED MINUTE STEAK, FRIED ONIONS + SAUTÉED MUSHROOMS ON GRILLED CIABATTA WITH A SIDE OF COLESLAW + MOZZARELLA / CREAMY LANCASHIRE CHEESE	9.50 +1.00
SERVED WITH FRIES OR SALAD. THICK CUT CHIPS +.50 / PIRI PIRI FRIES +.50 / SWEET POTATO FRIES +1.00 AVAILABLE UNTIL 6PM			

S I D E S

GRILLED SOUSDOUGH (v)	1.50
GRILLED CIABATTA (v)	1.50
ROCKET + PARMESAN SALAD (v)	2.95
HOUSE SALAD (v)	3.25
LEMON COUSCOUS (v)	2.95
FRIES (v)	2.50
THICK CUT CHIPS (v)	3.25
PIRI PIRI FRIES (v)	2.95
SWEET POTATO FRIES (v)	3.95
GARLIC CIABATTA (v)	3.25
GARLIC CIABATTA WITH CHEESE (v)	3.95

2 COURSES 14.95
3 COURSES 18.50
SUNDAY TO THURSDAY
(EXCLUDES BANK HOLIDAYS)

CHILDREN'S MENU +
VEGAN MENU
AVAILABLE

MENU DESCRIPTIONS MAY NOT CONTAIN ALL
INGREDIENTS IN A DISH

A FULL LIST OF ALL ALLERGENS FOR EACH DISH
IS AVAILABLE ON REQUEST

PLEASE LET US KNOW BEFORE PLACING
YOUR ORDER IF YOU HAVE A QUESTION,
ALLERGY OR INTOLERANCE

GIN+TONICS 6.50
2 COCKTAILS 10.00
HOUSE WINE 12.95
PROSECCO 19.95

SUNDAY TO THURSDAY
(EXCLUDES BANK HOLIDAYS)