

FORUM

SET MENU

2 COURSES £19.5

STARTERS

Melted goats cheese, chilli jam, toasted sourdough (V)

Harissa hummus, tzatziki, grilled flatbread (V)

Pulled pork taquitos, melted cheese, chipotle mayo, sour cream

Mussels, rich tomato sauce, garlic, chilli, grilled bread

Chicken wings, sriracha, toasted sesame

Moroccan chicken skewers, peppers, red onion, spiced yoghurt

Slow cooked chorizo in red wine & onions, grilled bread

Pan-fried wild mushrooms, garlic, fresh thyme, truffle oil, grilled sourdough (VG)

MAINS

Spiced buttermilk fried chicken, fries, sriracha mayo

Mussels, rich tomato sauce, garlic, chilli, grilled bread

Hoisin duck pancakes, cucumber, spring onions, prawn crackers

Katsu curry, chicken breast in panko breadcrumbs, Japanese katsu curry sauce, rice

Vegan katsu, sweet potato in panko breadcrumbs, Japanese katsu curry sauce, rice (VG)

Chicken & chorizo penne, roasted red peppers, rich tomato sauce, parmesan

Vietnamese rice noodles, chicken or vegan quorn, peppers, spring onions, ginger,

lemongrass, chilli, lime, coriander, peanuts (VG)

Lancastrian burger, 7oz prime beef, red onion, chilli jam, tomato, creamy Lancashire cheese, sourdough bun, fries

MONDAY TO THURSDAY

FOOD ALLERGEN + INTOLERANCES INFORMATION

Please be advised that we cannot be sure or guarantee that our food is free from all allergens. Please speak to a member of staff about the ingredients in our dishes before placing your order.

(V) Vegetarian | (VG) Vegan

