

EVENING MENU

APPETIZERS

NOCCARELLA & KALAMATA OLIVES (VG)	3.5
GRILLED CIABATTA, OLIVE OIL & BALSAMIC (VG)	3.5
GARLIC CIABATTA (VT)	3.5
GARLIC CIABATTA WITH CHEESE (VT)	4.5

SMALL PLATES

PADRON PEPPERS PAN-FRIED PADRON PEPPERS WITH SEA SALT (VG)	5-
HUMMUS & TZATZIKI HUMMUS, TZATZIKI & GRILLED FLATBREAD (VT)	5.5
GARLIC PRAWNS KING PRAWNS WITH GARLIC & FRESH CHILI & SERVED WITH GRILLED CIABATTA	9-
PAKORAS SPINACH, POTATO & ONION PAKORAS WITH SWEET CHILI DIP (VG)	8-
CHORIZO SLOW COOKED CHORIZO SAUSAGE IN RED WINE & ONIONS WITH GRILLED CIABATTA	7.5
HALLOUMI SKEWERS CHILI, MINT & LEMON MARINATED HALLOUMI, RED PEPPER, RED ONION & COURGETTE SKEWERS SERVED WITH TZATZIKI (VT)	7.5
LAMB KOFTAS CHARGRILLED GREEK STYLE LAMB KOFTAS WITH TZATZIKI	8.5
THAI CRAB CAKES SPICED CRAB CAKES WITH ROCKET, TOASTED SESAME SEEDS & SWEET CHILI	7.5
GOATS CHEESE ON SOURDOUGH MELTED GOATS CHEESE WITH CHILI JAM & ROCKET ON GRILLED SOURDOUGH (VT)	7-
GARLIC MUSHROOMS PAN-FRIED MUSHROOMS WITH GARLIC, THYME & CREAM ON GRILLED SOURDOUGH (VT)	6.5
CHICKEN WINGS HOT & SPICY CHICKEN WINGS WITH SPRING ONIONS, TOASTED SESAME SEEDS & HOT SRIRACHA SAUCE	7-
MOROCCAN CHICKEN SKEWERS CHARGRILLED MOROCCAN SPICED CHICKEN, RED ONION & RED PEPPER SKEWERS WITH HARISSA YOGHURT	7-

SMALL PLATES CAN BE SERVED IN TWO WAYS ;
CLASSIC DINING - AS A TRADITIONAL STARTER
SOCIAL DINING - TO SHARE TAPAS STYLE

MAINS

DUCK PANCAKES CHINESE PANCAKES FILLED WITH SHREDDED ROAST DUCK, CUCUMBER, SPRING ONIONS & HOISIN SAUCE SERVED WITH PRAWN CRACKERS & SWEET CHILI	12.5
MALAYSIAN BEEF CURRY SLOW COOKED BEEF WITH SPRING ONIONS, PEPPERS, CHILI, GINGER, LIME, LEMONGRASS, KAFFIR LIME, CINNAMON, FRESH CORIANDER & COCONUT MILK SERVED WITH RICE	16-
GOATS CHEESE & COURGETTE LINGUINE LINGUINE WITH ROASTED COURGETTE, GOATS CHEESE, LEMON ZEST, GARLIC, CHILI & FRESH MINT (VT)	12-
CAESAR SALAD GRILLED CHICKEN BREAST, GEM & ICEBERG LETTUCE, ANCHOVIES, MAPLE CURED SMOKED BACON, PARMESAN, CROUTONS & CAESAR DRESSING	12-
SIX SPICE FRIED CHICKEN SIX SPICE BUTTERMILK FRIED CHICKEN SERVED WITH FRIES & HOT SRIRACHA MAYO	11-
CHICKEN & CHORIZO PENNE PENNE PASTA WITH CHICKEN, SLOW COOKED CHORIZO SAUSAGE & ROASTED RED PEPPERS IN A RICH TOMATO SAUCE	12-
GOATS CHEESE SALAD SALAD OF WARM MELTED GOATS CHEESE, ROCKET, BEETROOT, WALNUTS, GRILLED SOURDOUGH & AGED BALSAMIC (VT)	12-
FISH & CHIPS BEER BATTERED COD FILLET, THICK CUT CHIPS & MUSHY PEAS	12-
THAI GREEN CURRY THAI CURRY WITH SPRING ONIONS, PEPPERS, RED ONIONS, GINGER, CHILI, KAFFIR LIME, LEMONGRASS, COCONUT MILK & CORIANDER SERVED WITH RICE - WITH CHICKEN - WITH VEGAN QUORN (VG) - WITH KING PRAWNS	13- 13- 16-
FAJITAS FAJITAS WITH MIXED PEPPERS & RED ONIONS SERVED WITH SOUR CREAM, GUACAMOLE, GRATED CHEESE & SOFT FLOUR TORTILLAS - WITH CHICKEN - WITH VEGAN QUORN (VG)	12.5 12.5
VIETNAMESE NOODLES RICE NOODLES WITH RED & GREEN PEPPERS, SPRING ONIONS, GARLIC, GINGER, LEMONGRASS, CHILI, LIME, FRESH CORIANDER & PEANUTS - WITH CHICKEN - WITH VEGAN QUORN (VG) - WITH KING PRAWNS	12.5 12.5 15.5

FROM THE GRIDDLE

STEAK FRITES 8OZ RUMP STEAK SERVED WITH GRILLED VINE TOMATO, GARLIC BUTTER & FRIES	16-
MOROCCAN CHICKEN SKEWERS CHARGRILLED MOROCCAN SPICED CHICKEN, RED ONION & RED PEPPER SKEWERS SERVED WITH HARISSA YOGHURT DIP & A CHOICE OF TABOULEH OR FRIES	12-
HALLOUMI & ROASTED VEG SKEWERS CHILI, MINT & LEMON MARINATED HALLOUMI, RED PEPPER, RED ONION & COURGETTE SKEWERS SERVED WITH TZATZIKI & A CHOICE OF TABOULEH OR FRIES (VT)	13-
THE FORUM BURGER 7OZ PRIME BEEF, MAPLE CURED CRISPY BACON, RED ONION, TOMATO, DILL PICKLE, CHEDDAR CHEESE, AMERICAN MUSTARD & CHIPOTLE KETCHUP ON A SOURDOUGH BUN SERVED WITH FRIES - PIRI PIRI FRIES +.5 / THICK CUT CHIPS + 1- / SWEET POTATO FRIES +1.5	13.5
THE LANCASTRIAN BURGER 7OZ PRIME BEEF, RED ONION, TOMATO, CHILI JAM & CREAMY LANCASHIRE CHEESE ON A SOURDOUGH BUN SERVED WITH FRIES - PIRI PIRI FRIES +.5 / THICK CUT CHIPS + 1- / SWEET POTATO FRIES +1.5	12-
VEGAN BURGER 100% PLANT BASED VEGAN BURGER, RED ONION, TOMATO, DILL PICKLE, AMERICAN MUSTARD & CHIPOTLE KETCHUP ON A SOURDOUGH BUN SERVED WITH FRIES (VG) - PIRI PIRI FRIES +.5 / THICK CUT CHIPS + 1- / SWEET POTATO FRIES +1.5	11-

BOARDS

MEZE MOROCCAN CHICKEN SKEWERS, CHARGRILLED LAMB KOFTAS, MARINATED FETA & OLIVES, HALLOUMI & ROASTED VEG SKEWERS, GRILLED COURGETTE, ROASTED RED PEPPER, HUMMUS, TZATZIKI, TABOULEH & GRILLED FLATBREAD	24-
IBERIAN SLOW COOKED CHORIZO IN RED WINE, SERRANO HAM, MANCHEGO CHEESE, PADRON PEPPERS, GRILLED COURGETTE, ROASTED RED PEPPER, SUN-BLUSH TOMATO TAPENADE, OLIVES & GRILLED BREAD	22-

SIDES

FRIES (VG)	3-
THICK CUT CHIPS (VG)	3.5
PIRI PIRI FRIES (VG)	3.5
SWEET POTATO FRIES (VG)	4.5
HOUSE SALAD (VT)	4-

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.

(VT) VEGETARIAN | (VG) VEGAN

