

# EVENING MENU

## APPETIZERS

MARINATED OLIVES (VG)	3.7
GRILLED CIABATTA, OLIVE OIL & BALSAMIC (VG)	3.8
GARLIC CIABATTA (V)	3.8
GARLIC CIABATTA WITH CHEESE (V)	4.8

## SMALL PLATES

PADRON PEPPERS (VG)	6-
PAN-FRIED PADRON PEPPERS WITH SEA SALT	
HUMMUS & TZATZIKI (V)	6-
HUMMUS, TZATZIKI & GRILLED FLATBREAD	
GARLIC PRAWNS	9-
KING PRAWNS WITH GARLIC & FRESH CHILLI WITH GRILLED CIABATTA	
PAKORAS (VG)	8-
SPINACH, POTATO & ONION PAKORAS WITH SWEET CHILLI DIP	
CHORIZO	8-
SLOW COOKED CHORIZO SAUSAGE IN RED WINE & ONIONS WITH GRILLED CIABATTA	
HALLOUMI SKEWERS (V)	8.5
CHILLI, MINT & LEMON MARINATED HALLOUMI, RED PEPPER, RED ONION & COURGETTE SKEWERS SERVED WITH TZATZIKI	
LAMB KOFTAS	9-
CHARGRILLED GREEK STYLE LAMB KOFTAS WITH TZATZIKI	
THAI CRAB CAKES	8-
SPICED CRAB CAKES WITH ROCKET, TOASTED SESAME SEEDS & SWEET CHILLI	
GOATS CHEESE ON SOURDOUGH (V)	8-
MELTED GOATS CHEESE WITH CHILLI JAM & ROCKET ON GRILLED SOURDOUGH	
GARLIC MUSHROOMS (V)	8-
PAN-FRIED MUSHROOMS WITH GARLIC, THYME & CREAM ON GRILLED SOURDOUGH	
CHICKEN WINGS	7-
HOT & SPICY CHICKEN WINGS WITH SPRING ONIONS, TOASTED SESAME SEEDS & HOT SRIRACHA SAUCE	
MOROCCAN CHICKEN SKEWERS	8-
CHARGRILLED MOROCCAN SPICED CHICKEN, RED ONION & RED PEPPER SKEWERS WITH A HARISSA YOGHURT DIP	
PULLED PORK TAQUITOS	8.5
SOFT FLOUR TORTILLA FILLED WITH PULLED PORK, LETTUCE, RED ONIONS, JALAPENOS & SMOKY BOURBON BBQ SAUCE	
SMALL PLATES CAN BE SERVED IN TWO WAYS ;	
CLASSIC DINING - AS A TRADITIONAL STARTER	
SOCIAL DINING - TO SHARE TAPAS STYLE	

## MAINS

DUCK PANCAKES	13.5
CHINESE PANCAKES FILLED WITH SHREDDED ROAST DUCK, CUCUMBER, SPRING ONIONS & HOISIN SAUCE SERVED WITH PRAWN CRACKERS & SWEET CHILLI	
MALAYSIAN BEEF CURRY	16.5
SLOW COOKED BEEF WITH SPRING ONIONS, PEPPERS, CHILLI, GINGER, LIME, LEMONGRASS, KAFFIR LIME, CINNAMON, FRESH CORIANDER & COCONUT MILK SERVED WITH RICE	
GOATS CHEESE & COURGETTE LINGUINE (V)	13-
LINGUINE WITH ROASTED COURGETTE, GOATS CHEESE, LEMON ZEST, GARLIC, CHILLI & FRESH MINT	
CAESAR SALAD	13-
GRILLED CHICKEN BREAST, GEM & ICEBERG LETTUCE, ANCHOVIES, MAPLE CURED SMOKED BACON, PARMESAN, CROUTONS & CAESAR DRESSING	
SIX SPICE FRIED CHICKEN	11.5
SIX SPICE BUTTERMILK FRIED CHICKEN BREAST SERVED WITH FRIES & HOT SRIRACHA MAYO	
CHICKEN & CHORIZO PENNE	13-
PENNE PASTA WITH CHICKEN, SLOW COOKED CHORIZO SAUSAGE & ROASTED RED PEPPERS IN A RICH TOMATO SAUCE	
GOATS CHEESE & BEETROOT SALAD (V)	13-
WARM MELTED GOATS CHEESE, ROCKET, BEETROOT, WALNUTS, GRILLED SOURDOUGH & BALSAMIC	
FISH & CHIPS	13-
BEER BATTERED COD FILLET, THICK CUT CHIPS & MUSHY PEAS	
THAI GREEN CURRY	14-
THAI CURRY WITH SPRING ONIONS, PEPPERS, RED ONIONS, GINGER, CHILLI, LIME, LEMONGRASS, COCONUT MILK & CORIANDER SERVED WITH RICE	
- WITH CHICKEN	14-
- WITH VEGAN QUORN (VG)	14-
- WITH KING PRAWNS	17-
FAJITAS	13.5
FAJITAS WITH MIXED PEPPERS & RED ONIONS SERVED WITH SOUR CREAM, GUACAMOLE, GRATED CHEESE & SOFT FLOUR TORTILLAS	
- WITH CHICKEN	13.5
- WITH VEGAN QUORN (VG)	13.5
VIETNAMESE NOODLES	13-
RICE NOODLES WITH RED & GREEN PEPPERS, SPRING ONIONS, GARLIC, GINGER, LEMONGRASS, CHILLI, LIME, FRESH CORIANDER & PEANUTS	
- WITH CHICKEN	13-
- WITH VEGAN QUORN (VG)	13-
- WITH KING PRAWNS	16-

## FROM THE GRIDDLE

SIRLOIN STEAK	22.5
8oz SIRLOIN STEAK SERVED WITH GRILLED TOMATO, GARLIC BUTTER & FRIES	
MOROCCAN CHICKEN SKEWERS	13-
CHARGRILLED MOROCCAN SPICED CHICKEN, RED ONION & RED PEPPER SKEWERS SERVED WITH A HARISSA YOGHURT DIP & A CHOICE OF TABBOULEH OR FRIES	
HALLOUMI & ROASTED VEG SKEWERS (V)	13.5
CHILLI, MINT & LEMON MARINATED HALLOUMI, RED PEPPER, RED ONION & COURGETTE SKEWERS SERVED WITH TZATZIKI & A CHOICE OF TABBOULEH OR FRIES	
THE FORUM BURGER	13.5
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	
THE LANCASTRIAN BURGER	12.5
7OZ PRIME BEEF, RED ONION, TOMATO, CHILLI JAM & CREAMY LANCASHIRE CHEESE ON A SOURDOUGH BUN SERVED WITH FRIES	
- PIRI PIRI FRIES +5 / THICK CUT CHIPS + 1- / SWEET POTATO FRIES +1.5	
VEGAN BURGER (VG)	12.5
100% PLANT BASED VEGAN BURGER, RED ONION, TOMATO, DILL PICKLE, AMERICAN MUSTARD & CHIPOTLE KETCHUP ON A SOURDOUGH BUN SERVED WITH FRIES	
- PIRI PIRI FRIES +5 / THICK CUT CHIPS + 1- / SWEET POTATO FRIES +1.5	

## BOARDS

MEZE	26-
MOROCCAN CHICKEN SKEWERS, CHARGRILLED LAMB KOFTAS, MARINATED FETA & OLIVES, HALLOUMI & ROASTED VEG SKEWERS, GRILLED COURGETTE, ROASTED RED PEPPER, HUMMUS, TZATZIKI, TABBOULEH & GRILLED FLATBREAD	
IBERIAN	24-
SLOW COOKED CHORIZO IN RED WINE, SERRANO HAM, MANCHEGO CHEESE, PADRON PEPPERS, GRILLED COURGETTE, ROASTED RED PEPPER, SUN-BLUSH TOMATO TAPENADE, OLIVES & GRILLED BREAD	

## SIDES

FRIES (VG)	3.2
THICK CUT CHIPS (VG)	3.7
PIRI PIRI FRIES (VG)	3.6
SWEET POTATO FRIES (VG)	4.6
HOUSE SALAD (V)	4.2

### 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

