

LUNCH 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

ALL DAY BRUNCH

EGGS BENEDICT POACHED EGGS, SERRANO HAM & HOLLANDAISE SAUCE ON A TOASTED ENGLISH MUFFIN	8-
AVOCADO & POACHED EGG (V) AVOCADO WITH CHILLI, GARLIC, LIME & CRACKED BLACK PEPPER WITH A POACHED EGG ON GRILLED SOURDOUGH	9-
BLT TRIPLE STACKED MAPLE CURED CRISPY BACON, LETTUCE, TOMATO & MAYONNAISE ON LIGHTLY TOASTED BREAD	6.5

SMALL PLATES

PADRON PEPPERS (VG) PAN-FRIED PADRON PEPPERS WITH SEA SALT	6-
HUMMUS & TZATZIKI (V) HUMMUS, TZATZIKI & GRILLED FLATBREAD	6-
PAKORAS (VG) SPINACH, POTATO & ONION PAKORAS WITH SWEET CHILLI DIP	8-
HALLOUMI SKEWERS (V) CHILLI, MINT & LEMON MARINATED HALLOUMI, RED PEPPER, RED ONION & COURGETTE SKEWERS SERVED WITH TZATZIKI	8.5
LAMB KOFTAS CHARGRILLED GREEK STYLE LAMB KOFTAS WITH TZATZIKI	9-
THAI CRAB CAKES SPICED CRAB CAKES WITH ROCKET, SESAME SEEDS & SWEET CHILLI	8-
GOATS CHEESE ON SOURDOUGH (V) MELTED GOATS CHEESE WITH CHILLI JAM & ROCKET ON GRILLED SOURDOUGH	8-
GARLIC MUSHROOMS (V) PAN-FRIED MUSHROOMS WITH GARLIC, THYME & CREAM ON GRILLED SOURDOUGH	8-
CHICKEN WINGS HOT & SPICY CHICKEN WINGS TOPPED WITH SPRING ONIONS, SESAME SEEDS & HOT SRIRACHA SAUCE	8-
MOROCCAN CHICKEN SKEWERS CHARGRILLED MOROCCAN SPICED CHICKEN, RED ONION & RED PEPPER SKEWERS WITH HARISSA YOGHURT	8-
PULLED PORK TAQUITOS SOFT FLOUR TORTILLA FILLED WITH PULLED PORK, LETTUCE, RED ONIONS, JALAPENOS & SMOKY BOURBON BBQ SAUCE	8.5

BOARDS

MEZE MOROCCAN CHICKEN SKEWERS, CHARGRILLED LAMB KOFTAS, MARINATED FETA & OLIVES, HALLOUMI & ROASTED VEG SKEWERS, GRILLED COURGETTE, ROASTED RED PEPPER, HUMMUS, TZATZIKI, TABBOULEH & GRILLED FLATBREAD	26-
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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	24-
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SANDWICHES

CLUB SANDWICH TRIPLE STACKED CLUB WITH CHARGRILLED CHICKEN, MAPLE CURED CRISPY BACON, LETTUCE, TOMATO & MAYONNAISE	9.5
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LAMB & FETA WRAP FLOUR TORTILLA WITH CHARGRILLED LAMB KOFTAS, FETA CHEESE, TABBOULEH SALAD, FRESH MINT, LEMON JUICE & TZATZIKI	10.5
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SIX SPICE FRIED CHICKEN SIX SPICE BUTTERMILK FRIED CHICKEN BREAST, LETTUCE, TOMATO & SRIRACHA MAYO ON A SOURDOUGH BUN	11.5
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FISH FINGER BUTTY BEER BATTERED COD FISH FINGERS, LETTUCE & LEMON MAYO ON A SOURDOUGH BUN	10-
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HUMMUS & BEETROOT FALAFEL WRAP (VG) FLOUR TORTILLA WITH BEETROOT FALAFEL, HUMMUS, TABBOULEH SALAD, MINT, PARSLEY, TOASTED PINE NUTS & LEMON JUICE	9-
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STEAK CIABATTA CHARGRILLED MINUTE STEAK, FRIED ONIONS, SAUTEED MUSHROOMS & DIJON MUSTARD AOILI ON CIABATTA	11.5
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ALL SANDWICHES ARE SERVED WITH A CHOICE OF FRIES OR HOUSE SALAD
PIRI PIRI FRIES +.5 / THICK CUT CHIPS + 1- / SWEET POTATO FRIES +1.5

BURGERS

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	13.5
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THE LANCASTRIAN BURGER 7OZ PRIME BEEF, RED ONION, TOMATO, CHILLI JAM & CREAMY LANCASTHIRE CHEESE ON A SOURDOUGH BUN	12.5
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VEGAN BURGER (VG) 100% PLANT BASED VEGAN BURGER, RED ONION, TOMATO, DILL PICKLE, AMERICAN MUSTARD & CHIPOTLE KETCHUP ON A SOURDOUGH BUN	12.5
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ALL BURGERS ARE SERVED WITH A CHOICE OF FRIES OR HOUSE SALAD
PIRI PIRI FRIES +.5 / THICK CUT CHIPS + 1- / SWEET POTATO FRIES +1.5

MAINS

DUCK PANCAKES CHINESE PANCAKES WITH SHREDDED ROAST DUCK, CUCUMBER, SPRING ONIONS & HOISIN SAUCE SERVED WITH PRAWN CRACKERS & SWEET CHILLI	13.5
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GOATS CHEESE & COURGETTE LINGUINE (V) LINGUINE WITH ROASTED COURGETTE, GOATS CHEESE, LEMON ZEST, GARLIC, CHILLI & FRESH MINT	13-
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CAESAR SALAD GRILLED CHICKEN BREAST, GEM & ICEBERG LETTUCE, ANCHOVIES, MAPLE CURED SMOKED BACON, PARMESAN, CROUTONS & CAESAR DRESSING	13-
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SIX SPICE BUTTERMILK FRIED CHICKEN SIX SPICE BUTTERMILK FRIED CHICKEN SERVED WITH FRIES & HOT SRIRACHA MAYO	11.5
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CHICKEN & CHORIZO PENNE PENNE PASTA WITH CHICKEN, SLOW COOKED CHORIZO SAUSAGE & ROASTED RED PEPPERS IN A RICH TOMATO SAUCE	13-
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GOATS CHEESE & BEETROOT SALAD (V) WARM MELTED GOATS CHEESE, ROCKET, BEETROOT, WALNUTS, BALSAMIC & GRILLED SOURDOUGH	13-
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FISH & CHIPS BEER BATTERED COD FILLET, THICK CUT CHIPS & MUSHY PEAS	13-
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FAJITAS (VG) CHICKEN OR VEGAN QUORN FAJITAS WITH MIXED PEPPERS & RED ONIONS SERVED WITH SOUR CREAM, GUACAMOLE, GRATED CHEESE & SOFT FLOUR TORTILLAS	13.5
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MOROCCAN CHICKEN SKEWERS CHARGRILLED MOROCCAN SPICED CHICKEN, RED ONION & RED PEPPER SKEWERS SERVED WITH A HARISSA YOGHURT DIP & A CHOICE OF TABBOULEH OR FRIES	13-
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HALLOUMI & ROASTED VEG SKEWERS (V) CHILLI, MINT & LEMON MARINATED HALLOUMI, RED PEPPER, RED ONION & COURGETTE SKEWERS SERVED WITH TZATZIKI & A CHOICE OF TABBOULEH OR FRIES	13.5
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VIETNAMESE NOODLES (VG) CHICKEN OR VEGAN QUORN RICE NOODLES WITH PEPPERS, SPRING ONIONS, GARLIC, GINGER, LEMONGRASS, CHILLI, LIME, FRESH CORIANDER & PEANUTS	13-
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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

