

# EVENING MENU

## APPETIZERS

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

## SMALL PLATES

PADRON PEPPERS (VG)	6-
PAN-FRIED PADRON PEPPERS WITH SEA SALT	
LAMB KOFTAS	9-
CHARGRILLED GREEK STYLE LAMB KOFTAS WITH TZATZIKI	
HUMMUS + TZATZIKI (V)	6-
HARISSA HUMMUS, TZATZIKI & GRILLED FLATBREAD	
PAKORAS (VG)	8-
SPINACH, ONION & POTATO PAKORAS WITH VEGAN RAITA DIP	
CHORIZO	8-
SLOW COOKED CHORIZO SAUSAGE IN RED WINE & ONIONS WITH GRILLED CIABATTA	
HALLOUMI SKEWERS (V)	8.5
CHILLI, MINT & LEMON MARINATED SKEWERS OF HALLOUMI, RED PEPPER, RED ONION & COURGETTE SERVED WITH TZATZIKI	
THAI CRAB CAKES	8-
THAI SPICED CRAB CAKES, ROCKET & TOASTED SESAME SEEDS WITH A CHILLI, LIME & MANGO DRESSING	
GOATS CHEESE ON SOURDOUGH (V)	8-
MELTED GOATS CHEESE WITH CHILLI JAM & ROCKET ON GRILLED SOURDOUGH	
GARLIC WILD MUSHROOMS (VG)	8-
PAN-FRIED WILD MUSHROOMS WITH GARLIC, FRESH THYME & TRUFFLE OIL ON GRILLED SOURDOUGH	
CHICKEN WINGS	8-
HOT & SPICY CHICKEN WINGS TOPPED WITH HOT SRIRACHA SAUCE, SPRING ONIONS & TOASTED SESAME SEEDS	
MOROCCAN CHICKEN SKEWERS	8-
CHICKEN, RED ONION & RED PEPPER SKEWERS MARINATED IN MOROCCAN SPICES, SERVED WITH A SPICED YOGHURT DIP	
GARLIC PRAWNS	9-
KING PRAWNS WITH GARLIC & FRESH CHILLI, SERVED WITH GRILLED CIABATTA	

### SMALL PLATES CAN BE SERVED IN TWO WAYS :

CLASSIC DINING - AS A TRADITIONAL STARTER

SOCIAL DINING - TO SHARE TAPAS STYLE

## MAINS

CHICKEN KATSU	13.5
CHICKEN BREAST IN PANKO BREADCRUMBS WITH JAPANESE KATSU CURRY SAUCE & RICE	
DUCK PANCAKES	13.5
CHINESE PANCAKES WITH SHREDDED ROAST DUCK, CUCUMBER, SPRING ONIONS & HOISIN SAUCE SERVED WITH PRAWN CRACKERS	
MALAYSIAN BEEF CURRY	16.5
SLOW COOKED BEEF WITH PEPPERS, SPRING ONIONS, CINNAMON, GALANGAL, GINGER, CHILLI, LIME, LEMONGRASS, CORIANDER & COCONUT MILK SERVED WITH RICE	
GOATS CHEESE + COURGETTE LINGUINE (V)	13-
LINGUINE WITH ROASTED COURGETTE, GOATS CHEESE, LEMON ZEST, GARLIC, CHILLI & FRESH MINT	
SIX SPICE BUTTERMILK 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	
FISH + CHIPS	13-
BEER BATTERED COD FILLET, THICK CUT CHIPS & MUSHY PEAS	
FAJITAS (VG)	13.5
CHICKEN OR VEGAN QUORN FAJITAS, WITH MIXED PEPPERS & RED ONIONS SERVED WITH SOUR CREAM, GUACAMOLE, GRATED CHEESE & SOFT FLOUR TORTILLAS	
GOATS CHEESE + BEETROOT SALAD (V)	13-
WARM MELTED GOATS CHEESE, ROCKET, BEETROOT, WALNUTS, AGED BALSAMIC & GRILLED SOURDOUGH	
THAI GREEN CURRY	14-
THAI CURRY WITH PEPPERS, SPRING ONIONS, RED ONIONS, GINGER, CHILLI, LIME, LEMONGRASS, COCONUT MILK & FRESH CORIANDER SERVED WITH RICE	
- WITH CHICKEN	14-
- WITH VEGAN QUORN (VG)	14-
- WITH KING PRAWNS	17-
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 SPICED YOGHURT DIP & A CHOICE OF FRIES OR TABBOULEH	
HALLOUMI + ROASTED VEG SKEWERS (V)	13.5
CHILLI, MINT & LEMON MARINATED HALLOUMI, RED PEPPER, RED ONION & COURGETTE SKEWERS SERVED WITH TZATZIKI & A CHOICE OF FRIES OR TABBOULEH	
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, LAMB KOFTAS, STUFFED VINE LEAVES, HALLOUMI & ROASTED VEG SKEWERS, GRILLED COURGETTE, ROASTED RED PEPPER, HARISSA 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, BALSAMIC ONIONS & 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

