

# FORUM

## BAR + KITCHEN

### APPETIZERS

MARINATED OLIVES (VG)	3.8
GARLIC CIABATTA (V)	4-
GARLIC CIABATTA WITH CHEESE (V)	5-
GRILLED BREAD, OLIVE OIL + AGED BALSAMIC (VG)	4-

### SMALL PLATES

PADRON PEPPERS, sea salt (VG)	6.5
CHARGRILLED GREEK LAMB KOFTAS, tzatziki	9.5
HARISSA HUMMUS + TZATZIKI, grilled flatbread (V)	6.5
PAN-FRIED WILD MUSHROOMS, garlic, fresh thyme, truffle oil on grilled sourdough (VG)	8.5
SLOW COOKED CHORIZO in red wine & onions, grilled bread	8.5
HALLOUMI + ROASTED VEG SKEWERS, with chilli, mint & lemon, tzatziki dip (V)	9-
SPINACH, ONION + POTATO PAKORAS, vegan raita (VG)	8.5
MUSSELS in a rich tomato sauce, fresh chilli, grilled bread	8-
THAI CRAB CAKES, rocket, toasted sesame seeds & a chilli, lime & mango dressing	8.5
MELTED GOATS CHEESE ON SOURDOUGH, chilli jam, rocket (V)	8.5
CHICKEN WINGS, hot sriracha sauce, spring onions, toasted sesame seeds	8-
MOROCCAN CHICKEN, PEPPER + RED ONION SKEWERS, spiced yoghurt dip	8.5
KING PRAWNS in garlic & fresh chilli, grilled bread	9.5
PULLED PORK TAQUITOS, lettuce, red onions, jalapenos, smokey bourbon bbq sauce	9-

SMALL PLATES CAN BE SERVED IN TWO WAYS ;  
 CLASSIC DINING - As a traditional starter  
 SOCIAL DINING - To share tapas style

### MAINS

MUSSELS in a rich tomato sauce, fresh chilli, grilled bread	12-
CHICKEN KATSU, chicken breast in panko breadcrumbs, Japanese katsu curry sauce, rice	14-
CHINESE HOISIN DUCK PANCAKES, cucumber, spring onions, prawn crackers	14.5
BEEF + SWEET POTATO MASSAMAN CURRY, coconut milk, coriander, peanuts, rice	17-
WILD MUSHROOM LINGUINE, mascarpone, white wine, garlic, wilted rocket, fresh thyme, truffle oil, parmesan (V)	14-
SWEET POTATO + AUBERGINE KATSU, Japanese katsu curry sauce, rice (VG)	12-
SIX SPICE BUTTERMILK FRIED CHICKEN, fries, sriracha mayo	12.5
CHICKEN + CHORIZO PENNE, roasted red peppers, rich tomato sauce, parmesan	14-
CHICKEN CAESAR SALAD, gem lettuce, iceberg lettuce, anchovies, maple cured smoked bacon, parmesan, croutons, Caesar dressing	14-
FAJITAS, with chicken or vegan quorn, mixed peppers & onions, with sour cream, guacamole, grated cheese & soft flour tortillas (VG)	14.5
GOATS CHEESE SALAD, rocket, beetroot, walnuts, aged balsamic, grilled sourdough (V)	14-
FISH + CHIPS, beer battered cod fillet, thick cut chips, mushy peas	13.5
VIETNAMESE RICE NOODLES, red & green peppers, spring onions, garlic, ginger, lemongrass, chilli, lime, coriander, peanuts	
- With chicken	14-
- With vegan quorn (VG)	14-
- With king prawns	17-



### MEZE BOARD

Moroccan chicken skewers, lamb koftas, halloumi & roasted veg skewers, grilled courgette, roasted red pepper, harissa spiced hummus, tzatziki, tabbouleh, grilled flatbread  
 26-

### FROM THE GRIDDLE

THE FORUM BURGER, 7oz prime beef, maple cured crispy bacon, red onion, tomato, dill pickle, cheddar cheese, American mustard, chipotle ketchup, sourdough bun, fries - Piri Piri Fries +.7 / Thick Cut Chips +1.2 / Sweet Potato Fries +1.7	14.5
THE LANCASTRIAN BURGER, 7oz prime beef, red onion, chilli jam, Tomato, creamy Lancashire cheese, sourdough bun, fries - Piri Piri Fries +.7 / Thick Cut Chips +1.2 / Sweet Potato Fries +1.7	13.5
PLANT BURGER, red onion, tomato, dill pickle, American mustard, chipotle ketchup, sourdough bun, fries (VG) - Piri Piri Fries +.7 / Thick Cut Chips +1.2 / Sweet Potato Fries +1.7	13.5
CHARGRILLED MOROCCAN SKEWERS, chicken, peppers & red onion with harissa spiced yoghurt dip & a choice of fries or tabbouleh	14-
HALLOUMI + ROASTED VEG SKEWERS, chilli, mint & lemon dressing, tzatziki dip & a choice of fries or tabbouleh (V)	14.5

### SIDES

FRIES (VG)	3.5
THICK CUT CHIPS (VG)	4-
PIRI PIRI FRIES (VG)	3.9
SWEET POTATO FRIES (VG)	4.9
HOUSE SALAD (VG)	4.5
GARLIC CIABATTA (V)	4-
GARLIC CIABATTA WITH CHEESE (V)	5-

(V) VEGETARIAN | (VG) VEGAN

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.

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