

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

MEZE BOARD

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

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
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-

SANDWICHES + BURGERS

HALLOUMI SHAWARMA WRAP, Middle Eastern spiced halloumi, roasted red pepper, harissa hummus & rocket (V)	9.5
CLUB SANDWICH with chargrilled chicken, maple cured crispy bacon, lettuce, tomato & mayonnaise	9.5
FISH FINGER BUTTY, beer battered cod, lettuce & lemon mayo on a sourdough bun	10-
GREEK WRAP, with lamb koftas, cucumber & garlic yoghurt, tabbouleh, fresh mint & lemon juice	9.5
STEAK CIABATTA, chargrilled minute steak, sauteed wild mushrooms, fried onions & dijon mustard aioli	11.5
FALAFEL WRAP with harissa spiced hummus & tabbouleh (VG)	9-
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	14.5
THE LANCASTRIAN BURGER, 7oz prime beef, red onion, tomato, chilli jam & creamy Lancashire cheese on a sourdough bun	13.5
PLANT BURGER, 100% plant based burger, red onion, dill pickle tomato, American mustard & chipotle ketchup on a sourdough bun (VG)	13.5
CHICKEN BURGER, six spice buttermilk fried chicken breast with lettuce, tomato & sriracha mayo on a sourdough bun	10.5

ALL SANDWICHES & BURGERS ARE SERVED WITH A CHOICE OF FRIES OR HOUSE SALAD

PIRI PIRI FRIES +.7 / THICK CUT CHIPS + 1.2 / SWEET POTATO FRIES +1.7

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.