

FORUM BAR + KITCHEN

APPETIZERS

NOCCARELLA + KALAMATA OLIVES (v)	3.50
SOUSDOUGH, OLIVE OIL + BALSAMIC (v)	3.95
CRUSHED TOMATO + GARLIC ON SOUSDOUGH (v)	3.95
PADRON PEPPERS, SEA SALT (v)	3.95
GARLIC CIABATTA (v)	3.25
GARLIC CIABATTA WITH CHEESE (v)	3.95

SHARING BOARDS

IBERIAN	18.95
CHORIZO IN RED WINE, SPICY MEATBALLS, SERRANO HAM, MANCHEGO CHEESE, PADRON PEPPERS, GRILLED COURGETTE + RED PEPPER, TOMATO + GARLIC DIP, OLIVES, GRILLED BREADS	
MEZE	18.95
MOROCCAN CHICKEN SKEWERS, LAMB KOFTAS, GRILLED HALLOUMI CHEESE, FETA CHEESE, GRILLED COURGETTE + RED PEPPER, HUMMUS, TZATZIKI, SPICED AUBERGINE DIP, GRILLED FLAT BREADS	

SHARING PLATES + STARTERS

SLOW COOKED LAMB TAGINE WITH TOASTED ALMONDS + CORIANDER	7.50
SPICED AUBERGINE (v) WITH TOMATO, RED ONION + CORIANDER SERVED WITH MINT + CUCUMBER YOGHURT + GRILLED FLATBREAD	6.50
MOROCCAN MEATBALLS PORK + BEEF MEATBALLS IN A RICH SPICY TOMATO SAUCE WITH CORIANDER	7.50
GOATS CHEESE (v) WITH BEETROOT RELISH + ROCKET ON GRILLED SOUSDOUGH	6.95
THAI LIME + CHILLI CRAB CAKES WITH ROCKET, TOASTED SESAME SEEDS + SWEET CHILLI	6.95

MOROCCAN CHICKEN SKEWERS WITH HARISSA CRÈME-FRAICHE	6.95
LAMB + CHILLI KOFTAS WITH MINT GREEK YOGHURT	6.95
SPICED CHICKEN WINGS WITH HOT SRIRACHA SAUCE OR SMOKEY BOURBON SAUCE	7.50
CHORIZO SLOW COOKED IN RED WINE + ONIONS	6.50

PULLED PORK TAQUITOS SOFT FLOUR TORTILLA FILLED WITH PULLED PORK, SMOKEY BOURBON SAUCE, LETTUCE, JALAPENOS + CHILLI CHEESE	7.50
PAKORAS (v) FILLED WITH SPINACH, POTATO, ONION + SPICES SERVED WITH CUMIN YOGHURT	6.50
CHIPS + DIPS (v) THICK CUT CHIPS + FRIES SERVED WITH CHIPOTLE KETCHUP + AIOLI	5.95
HALLOUMI SKEWERS (v) WITH RED PEPPER, COURGETTE + RED ONION MARINATED IN PAPRIKA, CAYENNE PEPPER + CHILLI	7.50
HUMMUS + TZATZIKI (v) WITH GRILLED FLAT BREADS	5.50

**ANY 3 SHARING PLATES
16.50**

SUNDAY TO THURSDAY
(EXCLUDES BANK HOLIDAYS)

BURGERS

THE FORUM ABERDEEN ANGUS BEEF, RED ONION, TOMATO, DILL PICKLE, MAPLE CURED BACON, CHEDDAR CHEESE, AMERICAN MUSTARD + CHIPOTLE KETCHUP ON A BRIOCHE BUN	13.95
OLD SCHOOL ABERDEEN ANGUS BEEF LOADED WITH FRIED ONIONS, SAUTÉED MUSHROOMS + MUSTARD ON A BRIOCHE BUN	11.95
THE LANCASTRIAN ABERDEEN ANGUS BEEF, RED ONION, TOMATO, CHILLI JAM + CREAMY LANCASHIRE CHEESE ON A BRIOCHE BUN	12.95
PULLED PORK SLOW COOKED PULLED PORK + SMOKEY BOURBON SAUCE ON A BRIOCHE BUN	11.95
SIX SPICE CHICKEN FORUM SIX SPICE FRIED CHICKEN BURGER WITH LETTUCE, TOMATO + LIME MAYO ON A STONE BAKED RUSTIC ROLL	11.95
ALL SERVED WITH FRIES + COLESLAW THICK CUT CHIPS / PIRI PIRI FRIES +.50 SWEET POTATO FRIES +1.00	

MAINS

HALLOUMI SKEWERS (v) WITH RED PEPPER, COURGETTE + RED ONIONS MARINATED IN PAPRIKA, CAYENNE + CHILLI SERVED WITH SPICED AUBERGINE, TOMATO + RED ONION	12.95
CHICKEN FAJITAS WITH GUACAMOLE, SOUR CREAM + MEXICAN CHILLI CHEESE	12.95
SIX SPICE FRIED CHICKEN WITH FRIES + HOT SRIRACHA MAYO DIP	10.95
MOROCCAN MEATBALLS PORK + BEEF MEATBALLS IN A RICH SPICY TOMATO SAUCE WITH HARISSA CRÈME-FRAICHE + COUSCOUS	12.95
CAESAR SALAD WITH GRILLED CHICKEN BREAST, GEM + ICEBERG LETTUCE, ANCHOVIES, MAPLE CURED CRISPY BACON, PARMESAN, CROUTONS + CAESAR DRESSING	11.95
SLOW COOKED LAMB TAGINE SERVED WITH SPICED APRICOT YOGHURT, TOASTED ALMONDS, CORIANDER + LEMON COUSCOUS	13.95

PAN-FRIED FILLET OF SEA BASS ON A BED OF RICE NOODLES WITH RED ONION, PEPPERS, SPRING ONIONS, GINGER, LEMONGRASS, CHILLI, GALANGAL, KAFFIR LIME + CORIANDER	17.50
GOATS CHEESE SALAD (v) WITH GRILLED SOUSDOUGH, ROCKET, BEETROOT, TOASTED WALNUTS + BALSAMIC GLAZE	11.95
DUCK PANCAKES WITH SHREDDED ROAST DUCK, CUCUMBER, SPRING ONIONS, HOISIN SAUCE, WITH SALAD + PRAWN CRACKERS	11.95
8oz RIB-EYE STEAK WITH GARLIC BUTTER, GRILLED VINE TOMATO + FRIES	18.50
FISH + CHIPS FRESH COD FILLET IN OUR OWN BEER BATTER WITH THICK CUT CHIPS + MUSHY PEAS	11.95
THAI GREEN CURRY WITH CHICKEN, SPRING ONIONS, PEPPERS, RED ONIONS, GINGER, FRESH CHILLI, LEMONGRASS, COCONUT MILK, THAI BASIL + RICE	14.95

SANDWICHES

GOATS CHEESE + RED PEPPER (v) MELTED GOATS CHEESE, ROASTED RED PEPPER, CHILLI JAM + ROCKET ON A GRILLED CIABATTA WITH A SIDE OF SPICED AUBERGINE	8.95
MOROCCAN CHICKEN FLOUR TORTILLA WITH CHARGRILLED MOROCCAN SPICED CHICKEN, LETTUCE, BEEF TOMATO, CUCUMBER + HARISSA CRÈME-FRAICHE WITH A SIDE OF SPICED AUBERGINE	8.95
CLUB SANDWICH TRIPLE STACKED WITH CHARGRILLED CHICKEN, MAPLE CURED CRISPY BACON, LETTUCE, TOMATO + MAYONNAISE WITH A SIDE OF COLESLAW	9.50
GREEK LAMB + FETA WRAP FLOUR TORTILLA WITH LAMB KOFTAS, FETA CHEESE, TOMATO, LETTUCE + TZATZIKI WITH A SIDE OF SPICED AUBERGINE	8.95

FISH FINGER BUTTY HOME-MADE BEER BATTERED COD FISH FINGERS + TARTARE SAUCE ON A STONE BAKED RUSTIC ROLL SERVED WITH MUSHY PEAS	9.95
HUMMUS + BEETROOT FALAFEL (v) FLOUR TORTILLA FILLED WITH BEETROOT FALAFEL, HUMMUS, LETTUCE + TOMATO WITH A SIDE OF SPICED AUBERGINE	8.95
CHICKEN + CHORIZO SLOW COOKED CHORIZO SAUSAGE, CHARGRILLED CHICKEN + ROCKET ON A GRILLED CIABATTA WITH A SIDE OF SPICED AUBERGINE	8.95
STEAK SANDWICH CHARGRILLED MINUTE STEAK, FRIED ONIONS + SAUTÉED MUSHROOMS ON GRILLED CIABATTA WITH A SIDE OF COLESLAW + MOZZARELLA/CREAMY LANCASHIRE CHEESE	9.50 +1.00

SIDES

GRILLED SOUSDOUGH (v)	1.50
GRILLED CIABATTA (v)	1.50
ROCKET + PARMESAN SALAD (v)	2.95
HOUSE SALAD (v)	3.25
LEMON COUSCOUS (v)	2.95
FRIES (v)	2.50
THICK CUT CHIPS (v)	3.25
PIRI PIRI FRIES (v)	2.95
SWEET POTATO FRIES (v)	3.95
GARLIC CIABATTA (v)	3.25
GARLIC CIABATTA WITH CHEESE (v)	3.95

SERVED WITH FRIES OR SALAD - THICK CUT CHIPS +.50 / PIRI PIRI FRIES +.50 / SWEET POTATO FRIES +1.00

AVAILABLE EVERYDAY UNTIL 6 PM

2 COURSES 14.95
3 COURSES 18.50
SUNDAY TO THURSDAY
(EXCLUDES BANK HOLIDAYS)

CHILDREN'S MENU + VEGAN MENU
AVAILABLE



GIN+TONICS 6.50
2 COCKTAILS 10.00
HOUSE WINE 12.95
PROSECCO 19.95

SUNDAY TO THURSDAY
(EXCLUDES BANK HOLIDAYS)