EVENING MENU

SMALL PLATES		MAIN COURSES	
PADRON PEPPERS WITH SEA SALT (VG)	5-	MALAYSIAN PEFF CURRY WITH CHILL CINCER LEMONGRASS LIME	16-
· ·		MALAYSIAN BEEF CURRY WITH CHILLI, GINGER, LEMONGRASS, LIME, CINNAMON, COCONUT, CORIANDER & PEANUTS SERVED WITH RICE	16-
HUMMUS & GREEK TZATZIKI DIP WITH GRILLED FLATBREAD (VE)	5.5	CHINESE PANCAKES FILLED WITH SHREDDED ROAST DUCK, CUCUMBER,	12.5
WHITEBAIT WITH LEMON MAYO	6.5	SPRING ONIONS & HOISIN SAUCE SERVED WITH PRAWN CRACKERS, SWEET CHILLI & SALAD	
KING PRAWNS WITH FRESH CHILLI, LEMON, GARLIC & GRILLED SOURDOUGH	9-	FORUM SIX SPICE FRIED CHICKEN WITH FRIES & SRIRACHA MAYO	11-
CHARGRILLED HALLOUMI, RED PEPPER, RED ONIONS, & COURGETTE SKEWER WITH CHILLI, MINT & LEMON SERVED WITH TZATZIKI (VE)	7-	FAJITAS WITH CHICKEN OR VEGAN QUORN, RED ONIONS & MIXED	12.5
CHARGRILLED MOROCCAN SPICED CHICKEN, RED ONION & RED PEPPER SKEWERS WITH HARISSA CRÈME-FRAICHE	6.5	PEPPERS SERVED WITH GUACAMOLE, SOUR CREAM & SOFT FLOUR TORTILLAS (VG)	
CHARGRILLED TURKISH LAMB KOFTAS WITH TZATZIKI	9-	KING PRAWN THAI CURRY WITH SPRING ONIONS, PEPPERS, RED ONIONS, GINGER, CHILLI, LIME, LEMONGRASS, COCONUT MILK &	16-
THAI SPICED CRAB CAKES WITH ROCKET, TOASTED SESAME SEEDS, & SWEET CHILLI	7.5	CORIANDER WITH RICE WITH VEGAN QUORN (VG)	13-
SPINACH, POTATO & ONION PAKORAS WITH LEMON & MINT VEGAN	7.5	BEER BATTERED COD FILLET, THICK CUT CHIPS & MUSHY PEAS	12-
YOGHURT (VG)		FLOUR TORTILLA QUESADILLAS FILLED WITH BBQ PULLED PORK,	12.5
THICK CUT CHIPS & FRIES WITH CHIPOTLE KETCHUP & AIOLI DIPS (VE)	6.5	SMOKEY BOURBON SAUCE, ROASTED RED PEPPER, JALAPENOS & MELTED CHEESE SERVED WITH FRIES	
MELTED GOATS CHEESE WITH CHILLI JAM & ROCKET ON GRILLED SOURDOUGH (VE)	7.5	VIETNAMESE RICE NOODLES WITH CHICKEN, RED & GREEN PEPPERS, SPRING ONIONS, GARLIC, GINGER, LEMONGRASS, CHILLI, LIME, CORIANDER & PEANUTS	12.
MUSHROOMS WITH GARLIC, THYME & CREAM ON GRILLED SOURDOUGH (VE)	6.5	WITH KING PRAWNS WITH VEGAN QUORN (VG)	15- 13.
SPICED CHILLI CHICKEN WINGS WITH SRIRACHA MAYO OR BOURBON BBQ SAUCE	7-		
SOFT FLOUR TORTILLA WITH PULLED PORK, LETTUCE, RED ONIONS JALAPENOS & SMOKEY BOURBON BBQ SAUCE	7.5	——— FROM THE GRIDDLE ——	
COCONUT & TOMATO RED LENTIL DHAL SERVED WITH FLATBREAD (VG)	6.5	80Z RIB EYE STEAK WITH VINE TOMATO, GARLIC BUTTER & FRIES	19-
THE SMALL PLATES CAN BE SERVED IN TWO WAYS ;		CHARGRILLED MOROCCAN SPICED CHICKEN, RED ONION & RED PEPPER	12-
CLASSIC DINING - AS A TRADITIONAL STARTER		SKEWERS SERVED WITH HARISSA CRÈME-FRAICHE & A CHOICE OF TABOULEH OR FRIES	
SOCIAL DINING - TO SHARE TAPAS STYLE		CHARGRILLED HALLOUMI, RED PEPPER, RED ONION & COURGETTE	13-
		SKEWERS MARINATED IN CHILLI, MINT & LEMON SERVED WITH TZATZIKI & A CHOICE OF TABOULEH OR FRIES (VE)	13
BOARDS		THE FORUM BURGER WITH 70Z PRIME BEEF, MAPLE CURED BACON,	13.5
		RED ONION, TOMATO, DILL PICKLE, CHEDDAR CHEESE, AMERICAN MUSTARD & CHIPOTLE KETCHUP ON A SOURDOUGH BUN WITH FRIES	
MEZE - MORROCAN CHICKEN SKEWERS, CHARGRILLED LAMB KOFTAS, FETA CHEESE, HALLOUMI & ROASTED VEG SKEWERS, GRILLED COURGETTE,	24-	THE LANCASTRIAN BURGER WITH 70Z PRIME BEEF, RED ONION,	12-
ROASTED RED PEPPER, HUMMUS, TZATZIKI, TABOULEH, OLIVES & GRILLED FLATBREAD		TOMATO, CHILLI JAM & CREAMY LANCASHIRE CHEESE ON A SOURDOUGH BUN WITH FRIES	
IBERIAN - SLOW COOKED CHORIZO IN RED WINE, SERRANO HAM, MANCHEGO CHEESE, PADRON PEPPERS, GRILLED COURGETTE, ROASTED RED PEPPER,	22-	100% PLANT BASED VEGAN BURGER, RED ONION, TOMATO, DILL PICKLE, AMERICAN MUSTARD & CHIPOTLE KETCHUP ON A	11-
SUN-BLUSH TOMATO TAPENADE, OLIVES & GRILLED BREAD		SOURDOUGH BUN (VG)	
SALADS + PASTA		SIDES+APPETIZERS	
		NOCCARELLA & KALAMATA OLIVES (VG)	7 5
LINGUINE WITH ROASTED COURGETTE, GOATS CHEESE, LEMON ZEST, GARLIC, CHILLI & FRESH MINT (VE)	12-	GRILLED CIABATTA, OLIVE OIL & BALSAMIC (VG) FRIES (VG)	3.5 3.5 3-
PENNE WITH CHICKEN, SLOW COOKED CHORIZO SAUSAGE, ROASTED RED PEPPERS, FRESH CHILLI & TOMATO	12-	THICK CUT CHIPS (VG) PIRI PIRI FRIES (VG)	3.5 3.5
SALAD OF WARM MELTED GOATS CHEESE, ROCKET, BEETROOT, TOASTED	12-	SWEET POTATO FRIES (VG) GRILLED CIABATTA (VG)	4.5 2-
WALNUTS, GRILLED SOURDOUGH & BALSAMIC (VE)	12-	ROCKET & PARMESAN SALAD (VE) HOUSE SALAD (VE)	4- 3.5
CAESAR SALAD WITH GRILLED CHICKEN BREAST, GEM & ICEBERG LETTUCE, ANCHOVIES, MAPLE CURED SMOKED BACON, PARMESAN, CROUTONS &	12-	GARLIC CIABATTA (VE) GARLIC CIABATTA WITH CHEESE (VE)	3.5 4.5

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

(VE) VEGETARIAN | (VG) VEGAN

