

# FORME & CHASE

## GRAZING

Marinated olives	£3.5
Smoked almonds	£3.5
Root vegetable crisps	£3
Baker's bread basket <i>local rapeseed oil, bramble vinegar and butter (v)</i>	£4.5

## SMALL PLATES

Smoked Wye salmon <i>toasted pikelets, lemon butter</i>	£8
Ham hock & Frank Parker black pudding hash, fried hen's egg & black cabbage <i>homemade Harry Palmer brown sauce</i>	£9 / £14
Smoked trout salad, pickled fennel <i>toasted malted barley</i>	£7.5
Cream of cauliflower soup <i>cheese scone (v)</i>	£6
Curry spiced lamb 'Scotch egg' <i>coronation mayo</i>	£6.5
Prawn & avocado 'cocktail' <i>Bloody Mary mayo, smoked paprika</i>	£9
Cod cheek 'scampi' <i>tartare sauce, straw potatoes</i>	£7.5

## SMALL & LARGE SALADS

Glazed goat's cheese, bramble vinegar glazed beetroot & savoury granola (v)	£7 / £12
Tofu with pepper & herb gremolata <i>grilled figs, orange, bitter leaf salad (ve)</i>	£8 / £13
Butterflied grilled chicken Caesar <i>watercress and parmesan salad, Caesar dressing, garlic croutes</i>	£14

## LARGER PLATES

Slow braised beef short rib, Stilton biscuit <i>Local Cavelo Nero, Twisted Sister Oatmeal Stout</i>	£18
Baked smoked haddock, poached hen's egg <i>wilted spinach, English mustard cream sauce</i>	£13.5
Pomegranate molasses roasted butternut squash, herbed polenta <i>rocket, pickled apricots, toasted seeds (ve)</i>	£14.5
CET 'fish & chips' deep fried haddock, Byatt's Blonde Ale batter & garden pea mayonnaise <i>charred gem lettuce, caper seasoned fries</i>	£15.5
Grilled fillet of sea bass <i>charred lemon, rosemary buttered new potatoes</i>	£16

## GRILLS

Dry aged, grass fed local beef, grilled field mushroom, baked tomato & watercress <i>with a choice of: chilli and herb gremolata, crushed peppercorn sauce, red wine jus, classic Béarnaise</i>	
Rib eye 8oz	£24
Rump 8oz	£19.5
Flattened rump of lamb <i>rosemary butter</i>	£19.5
12oz free range pork T bone <i>creamed greens with bacon</i>	£15
Flash grilled chicken breast <i>citrus, thyme and rose harissa marinade, chopped salad</i>	£14
Coarse ground rump burger <i>St Egwin cheese, thick grilled bacon, sourdough, watercress skinny fries</i>	£14.5
Vegan 'stack burger' <i>harissa grilled aubergine, field mushroom and butternut, rosemary and beetroot houmous, focaccia, watercress skinny fries</i>	£14

## SIDES

Skin on fries <i>caper salt</i>	£3.5
Clotted cream mashed potatoes	£4
Honey roasted carrots, cracked black pepper	£3
Creamed greens with bacon	£3.5
Watercress & parmesan salad <i>Caesar dressing, garlic croutes</i>	£4
Chopped house salad <i>heritage tomatoes, cucumber, radish, spring onion, leaf</i>	£4

## PUDDINGS

Bakewell pudding <i>salted caramel almonds, clotted cream</i>	£7
Warm Coventry Godcake <i>nutmeg ice cream, candied orange relish</i>	£6.5
Cinnamon panna cotta <i>baked apple compote, lambswool syrup</i>	£6
Black Forest chocolate cheesecake <i>in a glass, Amerena cherries</i>	£7
Banoffee 'Baked Alaska' <i>dulce de leche, bananas, torched meringue</i>	£7
Lemon posset <i>raspberries and broken meringue</i>	£6.5
Selection of ice creams & sorbets <i>Coventry gingerbread biscuit</i>	£6 (3) / £8.5 (5)
Local cheese selection <i>grapes, fruit cake, chutney, biscuits</i>	
<i>Berkswell Ewes milk, St Eadburgha Brie, Windrush Valley Goats, St Egwin organic, Cropwell Bishop Beauvale blue</i>	
£4 one piece / £7 three pieces / £9.5 five pieces	