



## Welcome to Forde!

This menu is made for sharing, with dishes served as they're ready and brought to your table gradually throughout your meal. This creates a relaxed, grazing-style experience.

Take your time and explore our drinks menu between plates

Most of all - enjoy a fantastic meal together.



Chef Patron - Matt Healy

## Summer Sharing Plates

We Recommend Three 🌀's Per Person

🌀 <b>Bread Board</b> <i>GF/V/Ve(O)</i> 5.5 <i>Sourdough, Butter, Marmite Butter</i>	🌀 <b>Smoked Mackerel Pate</b> <i>GF</i> 9.5 <i>Pickles, Sourdough</i>
🌀 🌀 <b>Lishman's Charcuterie Board</b> <i>GF</i> 17 <i>3 Seasonal Cured Meats, Cornichons, Pickled Chillis, Celeriac Remoulade</i>	🌀 <b>Roasted Figs &amp; Burrata</b> <i>GF</i> 13 <i>Serrano, Truffle Honey, Lemon</i>
🌀 🌀 <b>Cheese Board</b> <i>GF/O/V</i> 12.5 <i>3 Cheeses, Crackers, Pickles, Chutney</i>	🌀 🌀 <b>Posh Lamb Kebab</b> <i>GF</i> 19 <i>Pickled Salad, Crispy Chickpeas, Mint &amp; Chilli Yoghurt, Flatbread</i>
🌀 🌀 <b>Baked Camembert</b> <i>GF/O/VO</i> 18 <i>Hasselbacks, Charcuterie, Sourdough &amp; Pickles</i>	🌀 🌀 <b>Tajin-Roasted Half Chicken</b> <i>GF</i> 20 <i>Pickled Red Onion, Avocado, Lime Aioli.</i>
🌀 <b>Chorizo</b> <i>GF</i> 9 <i>Cooked in Breton Cider.</i>	🌀 <b>Soy Salmon</b> <i>GF</i> 15.5 <i>Crispy Seaweed, Ponzu</i>
🌀 <b>Maisie's Catalan Bread</b> <i>GF/O/V/Ve</i> 6 <i>Tomato Pulp &amp; Garlic Oil. Add Serrano or Anchovies +2</i>	🌀 🌀 <b>Massive Hash Brown</b> <i>GF/V</i> 9.5 <i>Aioli, Parmesan</i>
🌀 <b>Grilled Tenderstem Broccoli</b> <i>GF/V/Ve(O)</i> 10.5 <i>Sauce Gribiche, Crispy Shallots, Pecorino</i>	🌀 <b>Crispy Fried Enoki Mushrooms</b> <i>GF/V/Ve(O)</i> 12.5 <i>Sriracha, Aioli, Pickles</i>
🌀 <b>Beef Tomato</b> <i>GF/V/Ve(O)</i> 13 <i>Greek Salad, Whipped Feta, Red Pepper Ketchup</i>	🌀 🌀 <b>10oz Grilled Sirloin Steak</b> <i>GF</i> 28 <i>Lyonnais Onions, Truffle Aioli.</i>
🌀 <b>Posh Prawn Toast</b> <i>GF(O)</i> 12 <i>Cucumber, Spring Onion</i>	🌀 <b>Roasted Romanesco</b> <i>GF/V/Ve(O)</i> 9 <i>Hot honey hummus</i>
🌀 <b>Roasted Onion &amp; Goats Cheese Tart</b> <i>GF/V</i> 9.5 <i>Soft herbs, anchovies</i>	🌀 <b>Roasted Carrot Salad</b> <i>GF/V/Ve(O)</i> 10.5 <i>Crispy Onion, Chilli, Honey, Yoghurt</i>
🌀 <b>Hasselback Potatoes</b> <i>GF/V/Ve(O)</i> 8 <i>Blue cheese, truffle</i>	

Please Notify Your Server of Any Allergies or Dietary Preferences

GF(O) – Gluten Free (Option), V(O) – Vegetarian (Option), Ve(O) – Vegan (Option)



This menu is where you go solo! You can experience the dishes from our small plates menu in a traditional 2 or 3 course style.

Take your time and explore our drinks menu between plates

Most of all - enjoy a fantastic meal together.



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*2 courses £25, 3 courses £30*

## *To Start*

### **Beef Tomato** *GF/Ve(O)*

Greek Salad, Whipped Feta, Red Pepper Ketchup

### **Smoked Mackerel Pate** *GF*

Pickles, Sourdough

### **Roasted Onion & Goats Cheese Tart** *GF/V(O)*

Soft herbs, anchovies

### **Roasted Figs & Burrata** *GF*

Serrano, Truffle Honey, Lemon

### **Posh Prawn Toast** *GF(O)*

Cucumber, Spring Onion

## *To Follow*

### **Crispy Fried Enoki Mushrooms** *GF/V/Ve(O)*

Sriracha, Aioli, Pickles, Roasted Carrot Salad

### **Tajin-Roasted Half Chicken** *GF*

Pickled Red Onion, Avocado, Lime Aioli, Hash Brown

### **10oz Grilled Sirloin Steak** *GF*

Lyonnais Onions, Truffle Aioli, Hasselback Potatoes

### **Soy Salmon** *GF*

Crispy Seaweed, Ponzu, Chilli Broccoli

### **Posh Lamb Kebab** *GF*

Pickled Salad, Crispy Chickpeas, Mint & Chilli  
Yoghurt, Flatbread

## *Bit on the side*

£5

### **Roasted Romanesco** *GF(O)/V/V(O)*

Hot honey hummus

### **Hash Brown** *GF/V*

Aioli, Parmesan

### **Hasselback Potatoes** *GF/V/Ve(O)*

Blue cheese, truffle

### **Grilled Tenderstem Broccoli** *GF/Ve(O)*

Sauce Gribiche, Crispy Shallots, Pecorino

### **Roasted Carrot Salad** *GF/V/Ve(O)*

Crispy Onion, Chilli, Honey, Yoghurt

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## White

250\* 750

**Vinho Verde** Mezena *Portugal* 9 27

*A light, crisp white with subtle citrus and floral notes, perfect for an easy-drinking experience*

**Soave** Poesie *Italy* 10 30

*A fresh, dry white with delicate fruit flavours and a mineral finish*

**Verdejo** Momo *Spain* 11 33

*Fresh and vibrant with zesty citrus, subtle tropical fruit, clean mineral finish*

**Grüner Veltliner** Funkstile *Austria* 12 36

*A lively white with a touch of spice and a crisp, clean finish, offering a unique expression of Grüner Veltliner*

**Macon Villages** Domaine du Mont *France* 40

*A well-balanced Chardonnay with fresh fruit flavors and a hint of creaminess, showcasing the best of Burgundy*

**Sancerre** Dauny *France* 45

*A pure, organic Sauvignon Blanc with crisp acidity, offering vibrant citrus and green apple notes*

## Rosé

250\* 750

**Provence Rosé** Quinsonn *France* 11 33

*A crisp and delicate rosé from Provence, delivering fresh red fruit and a refreshing, clean finish.*

## Sparkling

125 750

**Crémant de Limoux** Salasar *France* 6 35

*A crisp and elegant sparkling wine with vibrant bubbles, notes of green apple and citrus*

**\*125ml & 175ml Also Available**

## Red

250\* 750

**Montepulciano** La Deliziosa *Italy* 9 27

*A vibrant, fruity red with rich dark berries and a touch of spice, delivering a smooth, well-rounded finish.*

**Merlot Cabernet Syrah** Bistrot Chic *France* 10 30

*A full-bodied red with dark fruit and a hint of peppery spice, offering a classic bistro-style character.*

**Malbec** Man Meets Mountain *Argentina* 11 33

*A bold Malbec with deep, dark fruit notes and a smoky finish, capturing the rugged essence of the mountains.*

**Bobal La Tribuna** Angosto *Spain* 12 36

*A unique Spanish red with ripe berry notes and earthy complexity, showcasing the distinctiveness of the Bobal grape.*

**Primitivo** Electric Bee *Italy* 12.5 38

*A smooth, fruit-forward Primitivo with rich berry notes and a hint of spice, offering an easy-drinking experience.*

**Pinot Noir** Three Thieves *USA* 40

*A light Pinot Noir with fresh red fruit and subtle earthy undertones, offering a crisp and refreshing profile.*

**Amarone** La Preare *Italy* 50

*A full-bodied Amarone with concentrated fruit richness and a deep, complex finish.*

## Sweet

5

**Pineau des Charentes** Jules Gautret *France* 5

*Fruity and smooth, with a nutty sweetness*

**Orange Muscat** Essensia, *USA* 8

*Sweet and aromatic, vibrant notes of orange blossom and honey.*

**Late Bottle Vintage Port** Grahams, *Portugal* 6

*Rich and full-bodied, with deep dark fruit flavours*

**Fino Sherry** Micaela, *Spain* 7

*Crisp and dry, with hints of almond, citrus, and a yeast*