



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

LS18 deal - 3 dishes for £18

Bread Board GF/O/V/Ve(O)

Sourdough, Butter, Marmite Butter

Lishman's Charcuterie Board GF

3 Seasonal Cured Meats, Cornichons, Pickled Chillis, Celeriac Remoulade

Cheese Board GF/O/V

3 Cheeses, Crackers, Pickles, Chutney

Baked Camembert GF/O/VO

Hasselbacks, Charcuterie, Sourdough & Pickles

Chorizo GF

Cooked in Breton Cider.

Maisie's Catalan Bread GF/O/V/Ve

Tomato Pulp & Garlic Oil. Add Serrano or Anchovies +2

Grilled Tenderstem Broccoli GF/V/Ve(O)

Sauce Gribiche, Crispy Shallots, Pecorino

Beef Tomato GF/V/Ve(O)

Greek Salad, Whipped Feta, Red Pepper Ketchup

Roasted Onion & Goats Cheese Tart GF/V

Soft herbs, anchovies

Hasselback Potatoes GF/V/Ve(O)

Blue cheese, truffle

Smoked Mackerel Pate GF

Pickles, Sourdough

Roasted Figs & Burrata GF

Serrano, Truffle Honey, Lemon

Posh Lamb Kebab GF

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

Tajin-Roasted Half Chicken GF

Pickled Red Onion, Avocado, Lime Aioli.

Soy Salmon GF

Crispy Seaweed, Ponzu

Massive Hash Brown GF/V

Aioli, Parmesan

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

Sriracha, Aioli, Pickles

10oz Grilled Sirloin Steak GF

Lyonnais Onions, Truffle Aioli.

Please Notify Your Server of Any Allergies or Dietary Preferences

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



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