



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 | Choose 3 🌀's for £18

Wednesday & Thursday Only - Supplements Apply

🌀 Bread Board *GFO/V/VeO*

Sourdough, Butter, Marmite Butter

🌀 🌀 Lishman's Charcuterie Board *GF*

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

🌀 🌀 Cheese Board *GFO/V*

3 Cheeses, Crackers, Pickles, Chutney

🌀 🌀 Baked Camembert *GFO/VO*

Hasselbacks, Charcuterie, Sourdough & Pickles

🌀 Maisie's Catalan Bread *GFO/Ve*

Tomato Pulp & Garlic Oil.

Add Serrano or Anchovies +£2

🌀 Prawn Toast *GFO*

Sweet Chili, Cucumber & Spring Onion

🌀 Roasted Bone Marrow *GFO*

Sourdough, Pickles

🌀 Chorizo

Cooked in Breton Cider

🌀 Wild Mushrooms *GF/V*

Polenta, Mustard Cream

🌀 Miso Glazed Parsnips *GF/Ve*

Pickled Pear, Pinenut Brittle

🌀 Soy Salmon *GF*

Crispy Seaweed, Ponzu

🌀 Pan-Fried Stone Bass *GF+£6*

Butterbean, Roasted Pepper & Tomato

🌀 🌀 Chicken Thighs *GF*

Cider Braised Celeriac, Apple, Mustard

🌀 Hasselback Potatoes *GF/V/VeO*

Grana Padano, Truffle

🌀 🌀 Roast Lamb Rump *GF+£7*

Crushed Minted Peas, Gremolata

🌀 Braised Pigs Cheek *GF*

Pumpkin Puree

🌀 Charred Sweetheart Cabbage *GF/Ve*

Candied Walnuts, Agave, Mustard

🌀 Crispy Belly Pork *GF+£3*

Garlic, Chilli, Coriander

🌀 🌀 Pan-Seared Beef Fillet *GF+£9*

Confit Onion Tart, Yorkshire Blue, Red Wine Sauce