



## 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

## Spring Sharing Plates

We Recommend Three 🌀's Per Person

🌀 <b>Bread Board</b> <i>GFO/V/Ve(O)</i> 7 Sourdough, Schmoltz, Marmite Butter, Salted Butter, Mediterranean Bread Dip	🌀 <b>X Roasted Beetroot</b> <i>GF/V/Ve(O)</i> 12 Whipped Feta, Beetroot Gel, Chive Oil
🌀 🌀 <b>Lishman's Charcuterie Board</b> <i>GF</i> 18 4 Seasonal Cured Meats, Cornichons, Pickled Chillies, Celeriac Remoulade, Olives, Sun Dried Tomatoes	🌀 <b>Grilled Tenderstem Broccoli</b> <i>GF/V/Ve</i> 11 Beetroot Hummus, Chilli & Garlic
🌀 🌀 <b>Cheese Board</b> <i>GFO/V</i> 15 3 Cheeses, Crackers, Pickles, Chutney, Butter, Green Olive & Tomato Tapenade	🌀 <b>Grilled Leeks</b> <i>GF/V/Ve(O)</i> 9.5 Ricotta, Hazelnuts, Mustard & Agave
🌀 🌀 <b>Baked Camembert Board</b> <i>GFO/VO</i> 19 Hasselback Potatoes, Charcuterie, Sourdough & Pickles	🌀 🌀 <b>Rare Breed Pork T-Bone Steak</b> <i>GF</i> 16.5 Pedro Ximanez Onions
🌀 <b>Chorizo</b> <i>GF</i> 9 Cooked in Breton Cider.	🌀 🌀 <b>X Lamb Rack</b> <i>GF</i> 25 Ratatouille, Smoked Tomato Gel, Tapenade
🌀 <b>Maisie's Catalan Bread</b> <i>GFO/V/Ve</i> 7 Tomato Pulp & Garlic Oil. Add Serrano or Anchovies +£2	🌀 🌀 <b>X Roasted Poussin</b> <i>GF</i> 19 Garlic Butter & Aioli
🌀 <b>Lemon &amp; Paprika Prawns</b> <i>GFO</i> 11 Garlic Aioli, Sumac, Soft Herbs	🌀 <b>Soy Salmon</b> <i>GF</i> 15.5 Crispy Seaweed, Ponzu
🌀 <b>Butterflied Sardines</b> <i>GF</i> 12 Pickled Fennel, Blood Orange, Citrus Dressing	🌀 🌀 <b>Roasted Duck Breast</b> <i>GF</i> 25 Red Cabbage Puree, Blackberry Gel, Duck Sauce
🌀 <b>X Beef Tartare</b> <i>GF</i> 15 Blue Cheese & Onion Toastie	🌀 🌀 <b>X Pan Roasted Cod</b> <i>GF</i> 23 Celeriac Puree, Chorizo Jam
🌀 <b>Hasselback Potatoes</b> <i>GF/V/Ve(O)</i> 8 Parmesan, Truffle	🌀 🌀 <b>Beef Fillet</b> <i>GF</i> 30 Fricassee of Broad Beans, Peas & Pancetta

Please Notify Your Server of Any Allergies or Dietary Preferences

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



## Whit

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*

## Ros

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*