

STARTERS

ARTISAN FOCACCIA WITH BALSAMIC & OLIVE OIL (VE) **£8.50**
Warm, toasted focaccia served with marinated Mediterranean olives & a dish of aged balsamic & golden olive oil for dipping

GARLIC-INFUSED DOUGH BITES **£10.00**
Soft pizza dough balls coated in aromatic garlic butter, served golden & fragrant

WILD MUSHROOM ARANCINI (VE) **£9.50**
Crispy golden arancini filled with earthy mushrooms, served with a vibrant zesty pea purée

CHEF'S DAILY SOUP (VE) **£8.50**
A seasonal creation served with crusty sourdough, crafted fresh every day

SMOKED SALMON & AVOCADO PASTRY RING **£10.00**
Delicate smoked salmon trimmings with smashed avocado, citrus cream, & zesty pea purée in a buttery pastry ring

SEARED SCALLOPS WITH CRISPY BACON (GF) **£17.00**
Pan-seared scallops on a silky parsnip purée, topped with crispy bacon crumble and fresh microgreens

BEETROOT CARPACCIO (VE/GF) **£10.00**
Cubed beet with creamy cashew cheese, balsamic pearls, & microgreens for a refined vegan delight

SIDES

POMMES FRITES MAISON (VE/GF) **£5.50**
Golden, crispy French fries sprinkled with sea salt & served piping hot for the perfect crunch

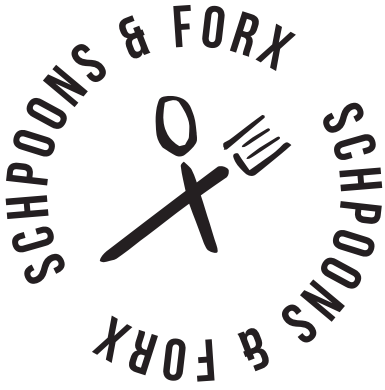
THICK-CUT BISTRO CHIPS (VE/GF) **£5.50**
Rustic, hand-cut potato wedges, double-fried for a fluffy center & a satisfying crisp

GARDEN-FRESH HOUSE SALAD (VE/GF) **£7.00**
A vibrant medley of seasonal greens tossed with a light vinaigrette for a refreshing bite

CRISPY ONION TEMPURA RINGS (VE) **£5.50**
Delicately battered onion rings fried to a golden finish, perfect for dipping or sharing

BALSAMIC-ROASTED HERITAGE CARROTS (VE/GF) **£5.50**
Whole carrots slow-roasted in a rich balsamic glaze, caramelized to perfection

CHARRED CORN RIBS (VE/GF) **£6.00**
Sweet corn ribs fire-grilled with a smoky char, drizzled with herb butter for a summer treat



BURGERS

SCHPOONS & FORX SIGNATURE BEEF BURGER **£18.00**
Prime beef patty with fresh gem lettuce, tomato, gherkin, & signature burger sauce in a toasted bun

CRISPY CHICKEN BURGER **£18.00**
Golden chicken fillet with creamy slaw, chilli jam, tomato, & mayo on a soft bun

VEGAN HARVEST BURGER (VE) **£18.00**
Plant-based patty with fresh tomato, gherkin, vegan mayo, & a sweet chilli jam in a toasted bun

ADD ON
» **Bacon** - **£3.50**
» **Blue Cheese Sauce** - **£3.50**
» **Caramelised Onion** - **£3.00**

Please ask a member of our team which of our burgers can be Gluten free.

BIG PLATES

PRIME RUMP STEAK **£27.00**
Juicy rump steak served with thick bistro chips, a tomato rarebit-stuffed mushroom, & a dressed rocket salad

HERB-CRUSTED LAMB RUMP (GF) **£28.00**
Succulent lamb rump paired with creamy dauphinoise potatoes, Skordalia dip, & balsamic-roasted heritage carrots

FIRE-GRILLED HALF CHICKEN (GF/DF) **£21.00**
Served with smoky jus, charred corn ribs, & a dressed rocket salad.
Choice of BBQ-glazed or hot sauce-glazed
Choice of fries or thick cut chips

ORIENTAL COLEY & TEMPEH BOWL (DF) **£24.00**
Delicate coley and marinated tempeh with sesame vegetables, coconut rice, & an aromatic oriental dressing

SLOW-SMOKED BEEF BRISKET (GF) **£24.00**
Melt-in-your-mouth brisket with dauphinoise potato, red cabbage, & roasted butternut squash, finished with a rich jus

PAN-SEARED SEABASS FILLETS (GF/DF) **£27.00**
Served with fragrant rice, crisp garden salad, & a bright lemon wedge for a light, fresh dish

BEETROOT SYMPHONY (VE/GF) **£19.00**
A trio of pickled, salt-baked, & puréed golden, candy, & ruby beets with crushed hazelnuts, pomegranate, & watercress

SALADS

CLASSIC CAESAR SALAD **£14.50**
Crisp romaine lettuce with creamy Caesar dressing, crunchy croutons, lardons, & soft-boiled egg

VIBRANT POKE BOWL (VE/GF) **£13.50**
Cucumber, avocado, soybeans, shredded red cabbage, & rice in a colorful, healthy bowl

CITRUS SUMMER SALAD (VE/GF) **£12.50**
Refreshing grapefruit & orange segments with rocket, mint, & red onion for a zesty burst of flavor

ADD ON
» **Chicken** - **£7.50**
» **Tempeh** - **£6.00**

PIZZAS

CLASSIC MARGHERITA (V) **£17.50**
A timeless favorite with rich tomato sauce, fresh mozzarella, & fragrant basil

RUSTIC SALAMI PIZZA **£19.00**
Loaded with cured salami & bubbling cheese on a hand-stretched base

BBQ CHICKEN PIZZA **£19.00**
Tender chicken, smoky BBQ sauce, & melted cheese on a crisp, stone-baked crust

WOODLAND MUSHROOM & CHEESE (V) **£19.50**
A blend of earthy mushrooms & creamy cheese for a comforting classic

Please ask a member of our team which of our pizzas can be made Vegan and Gluten Free

DESSERTS

CHOCOLATE VELVET DOME **£12.50**
A luxurious chocolate mousse encased in a delicate cocoa-powdered shell

CLASSIC BAKED CHEESECAKE **£12.50**
Creamy baked cheesecake served with a vibrant berry compote

MOLTEN CHOCOLATE FONDANT (GF) **£9.50**
Warm, rich chocolate cake with a gooey center, served with vanilla ice cream

CRÈME BRÛLÉE **£9.00**
Silky vanilla custard with a crisp caramel top, served with an amaretti biscuit

SELECTION OF ICE CREAMS & SORBETS (VE) **£7.00**
A rotating variety of creamy ice creams & refreshing sorbets

We welcome everyone into our restaurant but please remember to always inform us of any allergies or intolerances so we can employ additional controls when serving your food or drink.

V denotes suitable for vegetarians, VE denotes suitable for vegans, GF denotes suitable for gluten free, DF denotes suitable for dairy free.

