

FORAGE

MAY MENU

Forage; a neighbourhood restaurant in the beating heart of York. We serve contemporary fusion cuisine cooked over fire, using locally sourced and foraged ingredients to add exciting and fresh flavours to our dishes. Our menus are designed in the form of snacks and sharing plates allowing you to graze as you go. Changing on a monthly basis, we encourage you to share amongst friends to allow for a truly social dining experience.

Marinated Nocerella Olives (V)	5
Truffle & Pecorino Nuts	5
Hummus of the day, Seeded Crackers (V)	6
Wood-fired focaccia, New Season Tomato, Extra Pressed olive oil (V)	6 (Add anchovy 1)
Wild Garlic Potato flatbread, Keens Cheddar, Wild Garlic Butter (V)	7
Wagyu Kofta, Tandoori sauce	7
Spilmans Asparagus, Hemp seed chutney, Poached hen's egg (V)	9
Soft shell crab bao-bun, Chipotle cream, Nahm jim dipping sauce.	9
Forage Dunker, Whipped brie, Chive oil, Caviar	9
Smoked Pumpkin, Black garlic, Chilli, Sage (V)	11
Grilled halloumi, pistachio, peppered honey, khadafi pastry (V)	11
Forage fried chicken, sriracha honey, pickled cucumber	12
Cauliflower steak, pickled florets, spiced puree (V)	13
Beef tartare, bone marrow, shallot, beefy crisps	13
Flame grilled prawns, chorizo, brown butter, herb zhug	14
Pan fried scallops, cauliflower puree, sea herbs, apple, crispy pancetta	14
Slow cooked pork belly, burnt apple ketchup, mustard cream sauce, mustard seeds	17
Onglette steak, BrewYork beer shallot rings, peppercorn sauce - served medium rare	21
Lamb kebab, rump, kofte, cutlet, yoghurt, tzatziki, Turkish chilli	28
Spring greens, vadouvan butter (V)	5
Banoffee pie, Caramel creme patisserie (V)	7
Fermented Rhubarb Eton Mess	7
Dark chocolate and miso tart, honeycomb ice cream	7
White chocolate and raspberry choux buns	4