

FORN Bar & Restaurant

Welcome to FORN! ALL of our food is made from scratch, with FRESH local ingredients, onsite by Spanish Chefs with lots of love... it takes a little longer to cook but we believe it is worth the wait! We are a TAPAS Bar & each dish will take different length of time to cook so your food may arrive at different times, as and when it is ready. Our portions are not as you would expect from traditional 'TAPAS': we recommend for 2 people you choose some nibbles, 4 Tapas, a Potato dish & our lovely "Glass Bread"... you can always order more if you are still hungry... enjoy your experience!

PARA PICAR (nibbles!) (£)

Salted & Roasted Almonds	2.5	Kikos (fried corn!)	1
Pistachios	2.5	Padron Peppers	6
Salted Cashews	2.5	Homemade Chips	3
Marinated Olives	2.5	Extra Crusty Bread	2

Tabla Conservas (Preserved Nibbles) 7

Boquerones al Ajillo (Garlic Anchovies), Mejillones en Vinagre (Pickled Mussels), Sardinias en Tomate (Sardines in Tomato) all on Toast, Basque Style!

Tabla de Embutido y Queso 10

Sharer (if you feel like it!) Board of Spanish Meats, Cheeses & Olives

TAPAS £

FORN Pan de Cristal (V) 6

Probably the best bread you'll ever taste! Served with fresh, grated Tomato, Olive Oil & Sea Salt

Pan con Tomate y Jamon 6

Not as posh as the 'Cristal' but Spain's traditional, rustic toasted Sourdough, Tomato & Serrano Ham is pretty more-ish! (added due to popular demand from the Spanish contingent...)

Tortilla (V) (GF) 4

Traditional Spanish Potato Omelette... Served Goey in the Middle!

Patatas Bravas (V) (GF) 6

Individual Potato Towers Topped with Alioli & Spicy Brava Sauce (our take on them!)

Esparragos con Jamon y Salsa Romesco (GF, can be V) (N) 7

Asparagus wrapped in Serrano Ham with a Romesco Sauce

Piquillos Rellenos (F & V) 7

Stuffed Piquillo Peppers w Cheesy Bechamel, (choose Salt Cod & Potato or Spinach, Apricot & Potato!)

Chorizos (GF) 6

Baked Chorizos with Roasted Red Peppers

Croquetas del Día (M & V) 6

Morsels of Deliciousness! Ask your waiter for today's fillings...

Albóndigas 7

Meatballs in a Rich Tomato Sauce

Calamar Frito 7

Crispy Squid & Aioli

Berenjenas Fritas Estilo Tempura (V) (can be made GF) 7

Tempura Aubergine with a Sticky Honey & Modena Vinegar Glaze

Gambas al Ajillo (GF) 9

Succulent Whole Prawns in Garlicky, Chilli Olive Oil

Pincho Moruno (GF) 8

Skewered Marinated Morsels of Spicyness, choose your weapon...

Pork Tenderloin

Chicken

Vegetables (V) 6

Alitas de Pollo con Salsa Picón (GF) 7

Chicken Wings with Canarian Picón Sauces

Ensalada de Queso de Cabra (V) (GF) 8

Goats Cheese, Rocket, Walnut Salad with PX Dressing

Empanadillas de Atún 7

Straight out of Grandma's Cookbook! Sweet, Spicy, Tomatoey Tuna Pasties (100% Homemade)

Pulpo a la Gallega 8

A traditional Galician dish of Octopus & Potatoes in Olive Oil & Spanish Paprika