

FORE

HERTFORD HOUSE

NEGRONI
ESPRESSO MARTINI
BAKEWELL SOUR
10.5

CRUDITÉS, tomesco dip (ve) 7.5
OLIVES (vg) 4.5
SOURDOUGH (vg) 5
SMOKED ALMONDS (VG) 4

SMALL

SMOKED HADDOCK & CHEDDAR OMELETTE 13
RAW STONE BASS, citrus ponzu 15
MUSSELS MARINIÈRE, sourdough 14
STEAK TARTARE, beef fat toast 16
SALT-BAKED BEETROOT, tofu, pine nuts (ve) 10
LEEK & POTATO SOUP, cheese & onion toastie (v, ve) 9
BRAWN TERRINE, milk bread, piccalilli 12

LARGE

HADDOCK, chips, mushy peas 22
GRILLED RIB-EYE, beef fat béarnaise, chips 27
MUSSELS MARINIÈRE, chips 20
CELERIAC SCHNITZEL, pickled walnut, hazelnuts (ve) 16
GNOCCHI, farm vegetable ragu 18
OX CHEEK, mash, greens, horseradish 23
DUCK BREAST, duck faggot, rhubarb, bitter leaves, pink peppercorn 27
ARTICHOKE, romesco, bitter leaf salad (ve) 16

SIDES

All 6
BITTER LEAVES, orange, anchovy
MIXED LEAF
SPINACH
TENDERSTEM BROCCOLI, almonds
MASH
CHIPS

FORE PHILOSOPHY

Fore is where Tewinbury Farm meets Hertford. Led by Head Chef Nathan, our menu follows the rhythm of the seasons, bringing produce from our farm and trusted local growers straight to the table. Honest ingredients, confident cooking and big flavour, rooted in the land and shaped for the city.

Should you have any allergens, food intolerances or dietary requirements, please inform your server. Allergen information available upon request.
(v) Vegetarian | (vg) Vegan | (+o) option available. An optional 12.5% service charge will be added to your final bill.