Lunch

2 small plates and 1 side @ 10.

Small plates:
Green pea soup, fresh mint, warm bread 6.
Dressed English asparagus, slow cooked egg, chive butter, walnut picada 6.5
Grilled fillet of mackerel, horseradish crème fraîche, pickled cucumber 6.5
Glazed cabbage and broccoli, toasted peanuts, Korean dressing 5.
Breaded cod nuggets, sriracha, pickled carrot, coriander 6.5
Baked hen’s egg, Forge black pudding, Charlottes, leeks, mustard cream 6.5
Chickpea chips, spiced aubergine, red peppers, yoghurt, marinated olives 5.5
Slow cooked chicken leg fritters, English mustard mayo, pea vinaigrette 7.
North Sea fish cake, creamed spring greens, lemon and parsley 6.5

Big plates:
Beer battered cod, thrice cooked chips, crushed peas, tartare 10.
Heritage potato risotto, spring vegetables, Wensleydale 10.
Garden salad, English asparagus, goat’s cheese, pickles, garlic croutons 10.
Breast of corn-fed chicken, roasted pink firs, chorizo dressing, spring onion 10.
8oz. rib-eye/fillet, fat cut chips, peppercorn sauce 20./26.5

Afters:
Banana cake sundae, pecan caramel, malted ice cream 6.5
Lemon posset, sablé, lemon curd, raspberry sorbet 7.
Hand-made ice cream and sorbet, fruit and nut biscuit 5.5
British cheese, grapes, chutney, crackers 8.

Sides 3.
Creamed potato / thin cut fries, truffle oil, parmesan / seasonal salad /
buttered Charlottes, parsley, garlic & lemon / broccoli, chilli & almonds

Please inform us of any dietary requirements when booking and ordering.
Half portions are available - please ask for other children’s options.