

Sunday Lunch at The Forge

1 course @ 11.50 / 2 @ 17. / 3 @ 22.

Specially marinated Spanish olives 3.

Haggis scotch egg, romesco sauce

Cream of mushroom soup, cheese on toast

Craster kippers, ratte potato, beetroot, horseradish, soft egg

Crispy chicken leg bar, celeriac remoulade, granny smith apple

Summer salad of roasted courgettes, burst tomatoes, goats curd, pea vinaigrette



Roasts of the day are served with thyme fat roasties, creamed potato,
glazed carrot, buttered greens, Yorkie pud and loads of gravy

Topside of beef

Leg of lamb

Loin of pork

Lemon and thyme chicken

Caramelised celeriac, hazelnut and chive butter



Truffled cauliflower cheese 4. / Duck fat roasties 3. / Glazed greens 3. /
Braised red cabbage 3. / Crushed swede, cracked black pepper 3.



Spiced plums, yoghurt sorbet, almond granola

Hand-made ice cream and sorbet, fruit and nut biscuit

Glazed chocolate and ale cake, malted ice cream, pecans and popcorn

British cheese selection, grapes, chutney, crackers £2 supp.

**As always, the best #ForgeSundays instagram post of the month gets lunch
for two, on us.
@theforgefood**

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