

Forge Sundays at Home

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

Specially marinated Spanish olives 3.

Warm bread, salted butter, Isle of mull, red onion pickles

Cream of white onion soup, Steve's sourdough, garlic aioli

Venison and smoked bacon scotch egg, celeriac remoulade, Granny smith

Soused herrings, marinated beets, sour cream, watercress



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.



Whipped dark chocolate, preserved cherry, pistachio

Sticky sundae, salted caramel, vanilla ice cream

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

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