

# Forge Sundays at Home

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

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

Cream of cauliflower soup, rarebit sourdough

Black pudding scotch egg, Kimchi slaw

Smoked haddock fritters, tartare sauce



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.



Chocolate and preserved cherry sundae, pistachio ice cream

Steamed ginger sponge, yorkshire rhubarb, vanilla custard

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.