

Outside dining at The Forge

Small plates:

Specially marinated spanish olives 3.

Bread selection, salted butter 2.

Garden pea and Fatfield garlic soup, Steve's sourdough 6.5

Truffled Isle of mull on toast, garden salad, pickle selection 6.5

English asparagus, Kidderton goat's cheese, hazelnut and shallot dressing 8.

Rare venison, marinated beets, walnuts, Blue monday 9.

Charred mackerel fillet, pickled beetroot, horseradish cream 7.

Smoked haddock goujons, curried pearl barley, yoghurt, coriander 8.

Baked hen's egg, chorizo, foraged greens, Charlotte potato, chive butter 7.5

Grilled black pudding, spinach, fried egg, peppercorn sauce 7.5

Shaved iberico ham, red onion pickles, parmesan, artisan bread 9.

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Sides 3.

Creamed potato / thin cut fries, truffle oil, parmesan / seasonal salad, Forge pickles /
broccoli, chilli & almonds / glazed carrots, fennel and cumin / thrice-cooked chips /

Wok-style greens, korean dressing, peanuts

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Afters:

Chocolate tart, caramel ice cream, honeycomb 7.5

Hand-made ice cream and sorbet, fruit and nut biscuit 5.5

Vanilla panna cotta, almond crumble, mango sorbet 6.5

British cheese, grapes, chutney, crackers 8.

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