

# Dining at the Forge

## Small plates

Specially marinated spanish olives 3./ Bread selection, salted butter 2.

Slow roasted tomato soup, basil pesto, sourdough 6.5

Marinated heritage tomato, buratta, salsa verde, garlic croutons 8.

Haggis scotch egg, apple, saffron mayo 7.5

Whipped smoked mackerel, horseradish and potato salad, dill pickled cucumber 7.5

King scallops, charred spring onion, black pudding, romesco 11.

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

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## Large plates

Slow cooked belly of pork, caramelised apple, potato puree, charred cabbage 16.

Roasted hake, sweetcorn, chorizo, basil, ratte potatoes 16.

Hand rolled tagliatelle, heritage tomato, buttered spinach, shaved parmesan 14.

Steaks are served with peppercorn sauce, dressed leaves and a choice of sides.

8oz. Rump 16.

8oz. Rib-eye 20.

8oz. Fillet 30.

16oz. Chateaubriand 55.

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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 mousse, honeycomb and raspberry 7.

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

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.