

Forge Sunday

1 course or 2 small plates @ 11.50 / 2 @ 17. / 3 @ 22.

Specially marinated Spanish olives 3.

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

Slow roasted tomato soup, basil pesto, sourdough

Marinated tomato salad, buratta, salsa verde, garlic croutons

Hake bites, tartare sauce, lemon

Haggis scotch egg, apple, saffron mayo £2 supp



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



Sides 3.

Truffled cauliflower cheese / Duck fat roasties / glazed greens / creamed potato / glazed carrots, fennel and cumin / thin cut fries, truffle oil / seasonal salad, Forge pickles



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

Chocolate mousse, honeycomb and raspberry

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.