

Dinner at the Forge

Small plates

Bread selection, salted butter 2.

Specially marinated spanish olives 3.

Slow roasted tomato soup, basil pesto, sourdough 6.5

Salt cod croquettes, garlic saffron aioli 7.5

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

Black pudding scotch egg, apple puree, salad 7.5

Caramelised King scallops, taramasalata, apple, walnut, sourdough croutons 11.

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Large plates

Rump of lamb, herb crust, braised shoulder, shallot puree, Boulangère potatoes 19.

Roasted fillet of North Sea Cod, summer vegetable and mussel pistou 17.

Double baked cheese soufflé, seasonal salad 14.

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

8oz. Rump 16.

8oz. Rib-eye 20.

8oz. Fillet 28.

Ask your server about the Chateaubriands available

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Sides 3.

creamed potato / thin cut fries, truffle oil, parmesan / seasonal salad, Forge pickles /
broccoli, chilli & almonds / thrice-cooked chips / wok-style greens, korean dressing, peanuts

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Afters

Strawberry shortbread sundae, vanilla ice cream 6.5

Warm chocolate brownie, pistachio ice cream 7.

Hand-made ice cream and sorbet, shortbread 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.