

Lunch at the Forge

Small plates

Bread selection, salted butter 2.

Specially marinated spanish olives 3

Slow roasted tomato soup, basil pesto, sourdough 6.5

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

Black pudding scotch egg, apple puree, salad 7.5

Salt cod croquettes, garlic saffron aioli 7.5

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Large plates

Beer battered fish and chips, tartare sauce, crushed peas 12.

Roasted fillet of North Sea Cod, summer vegetable and mussel pistou 16.

Double baked cheese soufflé, walnut crumb, 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.

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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

Chocolate mousse, honeycomb and raspberry 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.