

## SMALL PLATES

Specially marinated Spanish olives 3.

Marcona almonds 3.5

Steve's sourdough, farmhouse butter 3.

Taramasalata, olive oil croutons 3.5

Monkfish Frituras, parsley and lemon mayo 6.5

Lindisfarne oysters, lemon & tabasco | mignonette | rockefeller 3. each

Cured chalk stream trout, beetroot relish, pickled cucumber, horseradish and dill 8.5

Caramelised onion soup, welsh rarebit 7.

Chorizo scotch egg, romesco sauce, grilled spring onions 7.5

Caramelised king scallops, ham hock fritter, pease pudding, walnut and apple 11.

Goats cheese, blood orange, beetroot, walnuts. Radicchio 8.

### TO SHARE

Charcuterie board - Iberico chorizo, Salchichon, Lomo de Cebo, Marcona almonds, sourdough, pickles, Spanish olives, Manchego cheese 18.

## LARGE PLATES

Slow cooked duck leg, potato gratin, spiced red cabbage, caramelised apple, celeriac 19.

Double baked gratinated cheddar cheese and wild leek soufflé, salad of pear, walnuts, pickled beetroots 15.5

Beer battered market fish, hand cut chips, tartare sauce and lemon 12.5

Pan roasted fillet of halibut, new season asparagus, wild garlic, muscles and herb butter 19.50

\*½ pounder Aberdeen angus burger, tomato, chilli and onion relish, mature cheddar, brioche 13.50

### STEAKS

All our steaks are Aberdeen Angus and are dry aged on the bone for a minimum of 28- 35 days.

8oz. Rump 16.

8oz. Rib-eye 21.

8oz. Sirloin 24.

8oz. Fillet 28.

Steaks are served with a choice of one side & one sauce

Sauces: peppercorn | bearnaise | chimichurri | Forge steak butter

Ask your server about the Chateaubriands available.

### SIDES 3.

Koffman fries, truffle oil, parmesan | hand-cut chips | broccoli, harissa & almonds | wok-style greens, korean dressing, peanuts | New season jersey royals, herb butter | Forge caesar salad | Mixed leaf salad, pickles