

## SMALL PLATES

Specially marinated Spanish olives 3.

Marcona almonds 3.5

Steve's sourdough, farmhouse butter 3

Smoked Belazu almonds 3

Monkfish Frituras, parsley and lemon mayo 6.5

Cod, sea trout and smoked salmon fish cake, pickled cucumber, horseradish, dill mayo 8.5

Chorizo scotch egg, romesco sauce, grilled spring onions 7.5

Caramelised king scallops, ham hock fritter, pease pudding, walnut and apple 12

Fresh burrata, grilled sourdough, crushed peas, broad beans, salsa verde 8.5

Early spring vegetable and jersey royal potato soup, poached egg, sourdough croutons. 7

## TO SHARE

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

## LARGE PLATES

Comte cheese soufflé, english asparagus, shallot and hazelnut vinaigrette 16

Beer battered North Sea haddock, hand cut chips, tartar sauce, crushed peas and lemon 13.5

Pan roasted sea hake, wild garlic mash, spring greens, brown shrimp chive butter, crisp garlic leaf 18.5

1/2 pounder Angus steak burger, mature cheddar, chilli, onion and tomato relish, mustard mayo, toasted brioche bun, skin on fries 13.5

Roast rump and slow braised shoulder of Northumbrian lamb, Jerusalem artichoke, potato dauphinoise, glazed shallot, roasting juices. Green sauce 22

## 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 | Forge steak butter

Ask your server about the Chateaubriands available

## SIDES 4

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