

# Sunday at The Forge

1 course @ 14.95 / 2 @ 19.95 / 3 @ 24.95

Salt cod fritters, tomato and red pepper relish, aioli.

Glazed goats cheese, confit red onion, romesco sauce, marinated tomatoes, grilled sourdough.

Smoked haddock scotch egg, curry mayonnaise.

Steve's sourdough, farmhouse butter, specially marinated spanish olives.

Caramelised onion and ale soup, welsh rarebit.

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Roasts of the day are served with duck fat roasties, creamed potato,  
crushed swede,

glazed carrot, buttered greens, Yorkie pud and loads of gravy.

Topside of aberdeen angus beef

Butter roasted chicken breast, sage and onion stuffing

Leg of northumbrian hill lamb

Loin of free range pork

Double baked cheese soufflé

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Add cauliflower cheese for two 4.5

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Ice cream and sorbets (ask your server for flavours), shortbread.

Sticky toffee pudding, vanilla ice cream, butterscotch sauce.

Baked vanilla cheesecake, strawberry jelly, blood orange sorbet.

Lemon meringue tart, marinated fresh raspberries.

Cheese selection, crackers and chutney.

Tunworth / comte / bishop blue stilton /isle of mull cheddar (supp. 2)

Please inform us of any allergies / dietary requirements when booking and ordering.  
Half portions are available - please ask for other children's options.