

Sunday at The Forge

Small plates

Freshly baked sourdough and Cultured Estate dairy butter £4.5 **(V)** *G

Smoked chipotle beef cheek arancini, truffle & parmesan cream £8

Heritage beetroot carpaccio, goats cheese mousse, candied pecans, red onion marmalade, aged balsamic, Nasturtium leaves £9.5 **(VG)** *G

Slow cooked ham knuckle & pistachio terrine, cured egg yolk, pickled roscoff onions, toasted sourdough, lambs lettuce £9.5 *G

Sage & onion cumberland scotch egg, sprout remoulade, cranberry ketchup £8.5

Sweet pickled herrings, ratte potato salad, rye bread, fennel jam, dill & caviar soured cream, watercress £10 *G

Roasts £15.95

All roasts are served with creamed potato, roast potatoes, crushed swede, buttered greens, glazed carrots, yorkshire pudding and gravy

Topside of Aberdeen Angus dry aged **beef**

Leg of Northumbrian hill **lamb**

Free range **pork** loin

Roasted breast of **turkey**, sage and onion stuffing

Celeriac steak **(VG)**

Smoked applewood cheese and spinach **soufflé (VG)**

Smaller portion £10

Cauliflower cheese **(V)** to share £5.5

Pig in blanket £1 each

Desserts

Chocolate brownie sundae, vanilla **or** Bailey's ice cream, honeycomb £9

Christmas pudding, brandy sauce, candied orange £9 *G

Chocolate and ale cake, Horlicks ice cream £9.5

Buttermilk panna cotta, mulled winter fruits & vanilla shortbread £9.5 *G

Cheeseboard; Yorkshire blue, Wookey hole cave aged cheddar, Ragstone goats cheese, apple & cider chutney, pickled celery £10

Please inform us of any allergies / dietary requirements when booking and ordering.

***G - Gluten free alternatives available (GF) - Gluten free**