

# Sunday at The Forge

## Small plates

**Freshly baked sourdough**, Estate Farm dairy butter **£4.95 \*G**

**Cumberland scotch egg**, bacon jam, apple puree, watercress **£8.95**

**Chicken & chorizo arancini**, roasted red pepper, tomato & red onion relish, parmesan, chorizo oil **£9**

**French cafe salad** - chicory, blue cheese, walnuts, chives, peas, french dressing **£8 V GF**

**Crayfish cocktail**, roasted red peppers, baby gem lettuce, pickled cucumbers, marie rose sauce **£10 GF**

**Asian style spiced salmon spring rolls**, apple, cucumber, coriander salad, hoisin chilli dipping sauce **£9.95**

**Creamed goats cheese**, roasted marinated artichokes, sourdough croutons, rocket & olive oil **£9**

## Roasts £16.95

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 **chicken**, onion stuffing

**Celeriac** steak **VG**

Caramelised onion and gruyere cheese **soufflé V**

Smaller portion **£11.5**

Cauliflower cheese to share **£5.5**

## Desserts

**Vanilla and raspberry cheesecake**, whipped cream, fresh raspberries **£8.5**

**Milk chocolate tart**, chantilly cream, salted caramel sauce **£8.5**

**Apple, pear and blackberry sundae**, vanilla ice cream, honeycomb **£8.5 GF \*VG**

**Warm vanilla cake**, rhubarb compote, vanilla custard **£8.5**

**Passion fruit and lime posset**, pistachio viennese biscuit **£9 \*G**

**Cheeseboard** - Rutland red, Winslade and Barkham blue, Heather honey, smoked chilli jelly, pickled celery, Peters yard crackers, Estate farm dairy butter **£12 \*G**

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

**\*G - GLUTEN FREE ALTERNATIVES AVAILABLE. \*VG - VEGAN OPTION AVAILABLE.**

**V - VEGETARIAN. GF - GLUTEN FREE**

Ask your server for our current vegan dishes available.