

## SNACKS

- Specially marinated Spanish olives £4.5 **(GF)**
- Freshly baked sourdough, Estate Farm dairy butter £4.5 \***G**
- Fire roasted smoked Belazu almonds £4.5 **(GF)**
- Smoked chipotle beef cheek arancini, truffle & parmesan cream £8



## SMALL PLATES

- Roasted king scallops, apple & pear puree, sauteed Stornoway black pudding, toasted hazelnuts, hollandaise sauce, watercress £14 \***G**
- Heritage beetroot carpaccio, goats cheese mousse, candied pecans, red onion marmalade, aged balsamic, Nasturtium leaves £9.5 **(GF)**
- 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**

## LARGE PLATES

- Butter roasted turkey breast, roasted roots, creamed sprouts with smoked bacon & chestnuts, Christmas stuffing, cranberry £22 \***G**
- Crisp confit duck leg, winter vegetable & smoked garlic sausage cassoulet, brown butter & herb crumb £24\***G**
- Pan fried fillet of Gilthead bream, truffle potato puree, clams, smoked bacon, confit baby onions, oyster mushrooms, parsley emulsion £24 **(GF)**
- The Forge nut roast, buttered winter greens, roasted shallots, red wine £20
- Beer-battered North Sea haddock, hand cut chips, crushed peas, tartar sauce £16

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

Steaks are served with a choice of one side & one sauce: **(GF)**

8oz Rump £19

10oz Ribeye £26

8oz Fillet £30

Chateaubriand to share, two sides, two sauces, Forge salad - £ ask server

**Sauces:** peppercorn | bearnaise | chipotle chilli, lime & coriander butter  
| rosemary, sage, thyme & confit garlic butter

## SIDES £4.5

Skin on fries, truffle oil, parmesan | hand-cut chips | Korean glazed greens, peanuts **(GF)**  
| Tenderstem broccoli, hollandaise, garlic & parmesan breadcrumb \***G** | Mini pig in blanket £1 each

## AFTERS

- Warm chocolate brownie sundae, Bailey's or vanilla ice cream, honeycomb £9
- Christmas pudding, brandy sauce, candied orange £9 **(GF)** available- let us know
- 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 \***G**

\***G** - Gluten free alternatives available **(GF)** - Gluten free **(V)** - Vegetarian

Ask your server for our current vegan dishes available.

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