

Brunch 10:30 am - 4:30 pm, breakfast section until 3pm

BREAKFAST (Available until 3pm)

- **The Full Forge:** 2 poached free range eggs, 2 local pork sausages, maple glazed pig belly bacon, Stornoway black pudding, *homemade baked beans (*contains smoked pancetta) and hash brown, roasted baby tomatoes, baked field mushroom, sourdough, Cultured Estate farm dairy butter £14
- **Eggy Bread:** Artisan sourdough, free range egg pan-fried in brown butter, parma ham, Wookey hole cave aged cheddar, tomato relish, watercress £9.5***G**
- **Avocado on toasted sourdough:** 2 poached free range eggs, crushed avocado, brown butter yoghurt, aleppo chilli butter £10 ***G (V)**
- **Eggs Benedict:** 2 poached free range eggs, prosciutto, hollandaise sauce, toasted sourdough £12 ***G**
- **Eggs Royale:** 2 poached free range eggs on toasted sourdough, lemon hollandaise, smoked salmon £13 ***G**
- **Eggs on toast:** 2 free range eggs anyway, on toasted sourdough, Cultured Estate farm dairy butter £7.5 ***G (V)**
- **Mediterranean Eggs :** 2 free range eggs cooked in pomodoro sauce with roasted red peppers, aleppo chilli flakes, parmesan, olive oil, sourdough £9 ***G**

*Chorizo supplement £2.5

SWEET

- The Forge Christmas eton mess: chantilly cream, smashed meringue, chestnuts, poached cranberries, sweet cranberry sauce £9
- Christmas pudding, brandy sauce, candied orange £9
- Chocolate and ale cake, Horlicks ice cream £9.5
- Buttermilk panna cotta, mulled winter fruits & vanilla shortbread £9.5
- Cheeseboard - Yorkshire blue, Wookey hole cave aged cheddar, Ragstone goats cheese, apple & cider chutney, pickled celery £10

SIDES £4.5

- Skin on fries, parmesan and truffle oil £4.5 - Hand cut chips £4.5
- Mixed leaf salad, pickled cucumber & onions £4.5 **(V)**

***G- GLUTEN FREE ALTERNATIVES AVAILABLE.**

(V)- VEGETARIAN (GF)- GLUTEN FREE

SNACKS / SMALL PLATES

- Smoked chipotle beef cheek arancini, truffle & parmesan cream £8
- Fire roasted smoked almonds £4.5 **(V) (GF)**
- Specially marinated Spanish olives £4.5 **(V) (GF)**
- Freshly baked sourdough and Cultured Estate dairy butter £4.5 **(V) *G**
- 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
- Slow cooked ham knuckle & pistachio terrine, cured egg yolk, pickled roscoff onions, toasted sourdough, lambs lettuce £9.5
- 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

SAVOURY

- Butter roasted turkey breast, roasted roots, creamed sprouts with smoked bacon & chestnuts, Christmas stuffing, cranberry £22
- Crisp confit duck leg, winter vegetable & smoked garlic sausage cassoulet, brown butter & herb crumb £24
- Pan fried fillet of Gilthead bream, truffle potato puree, clams, smoked bacon, confit baby onions, oyster mushrooms, parsley emulsion £24
- The Forge nut roast, buttered winter greens, roasted shallots, red wine £20 **(V)**
- Beer-battered North Sea haddock, hand cut chips, crushed peas, tartar sauce £16
- Twice baked smoked applewood cheese & spinach souffle, chicory, pear & walnut salad, chives, french dressing £17 **(V)**

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 £20 10oz Ribeye £27 8oz Fillet £30

Chateaubriand (21oz) to share, two sides, two sauces, Forge salad - £ ask server

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

Please Inform your server of any food allergies, intolerances and special dietary requirements before placing your order.