

Terrace Menu (3PM ONWARDS)

QUICK SNACKS 4.5

Sourdough from “Bread&” estate dairy butter / Rosemary sea salt focaccia with Spanish olive oil and balsamic vinegar / Fire roast smoked almonds / Cream cheese stuffed cherry peppers / Olives / Balsamic glazed pickled onions / Koffman fries, truffle oil, parmesan / Hand-cut chips

COLD PLATES

- Fresh burrata, romesco, smoked almonds and rocket 12.
- Spanish charcuterie plate with cornichons 12.
- British guest charcuterie (please ask your server) Market price
- Pitchfork cheddar, onion chutney, Northumberland honey 7.
- Moroccan style hummus, dukkha, chargrilled pittas 6.5
- Baba ganoush, zatar, confit garlic oil, chargrilled pittas 6.5
- Todays salad (please ask your server) Market price
- Forge Greek salad 6.5

HOT PLATES

- Baked St Marcellin cheese, studded with rosemary and confit garlic, Peters yard crispbreads 12.
- Scotch egg, celeriac, pickled apple and watercress 8.5
- BBQ baby Spanish chorizos, romesco, crumbled feta, grilled spring onions 8.5
- Tempura marinated baby artichokes, roasted garlic & saffron aioli 7.5
- Salt & pepper Scottish squid frito, chilli & lime 8.5
- Forge fried chicken, Indian spices, mango and lime pickle, slaw 7.5
- Chargrilled lamb kofta, pickled red cabbage, harissa, lime, chargrilled pittas 8.5
- Beer battered monkfish cheeks, yoghurt aioli, harissa 7.5

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