



SNACKS

- Specially marinated Spanish olives £4.5 **(GF)**
- Freshly baked bread selection, Estate Farm dairy butter £4.5 ***G**
- Fire roasted smoked Belazu almonds £4.5 **(GF)**
- Sundried tomato and mozzarella arancini, tomato and basil aioli £8
- Bresaola (*charcuterie*), 24 month aged parmesan, truffle oil, rocket £10.5 **(GF)**

SMALL PLATES

- Roasted king scallops, asparagus & pea puree, smoked bacon emulsion, asparagus, straw potatoes £14 **GF**
- Smoked mackerel pate, toasted focaccia, Isle of Wight tomatoes, pickled cucumbers, caper berries £12***G**
- Cumberland scotch egg, celeriac remoulade, homemade brown sauce £8.5
- French Cafe salad - pear, walnut, chicory, blue cheese, chives, French dressing £8 **(V) (GF)**
- Smoked salmon blini, caviar, creme fraiche, chives, watercress, bloody mary dressing £13

LARGE PLATES

- Twice baked goats cheese and sundried tomato souffle, spring salad of chicory, baby gem, rocket, watercress, spring onions, jersey royal potato, basil pesto £17 **(V)**
- Roasted breast of chicken, asparagus wrapped in parma ham, fondant potato, tenderstem broccoli, wholegrain mustard cream £24 **(GF)**
- Pan fried fillet of plaice, scallops roe powder, saffron jersey royals, buttered spinach, rustic tapenade, micro herb salad £24 **(GF)**
- Beer-battered North Sea haddock, hand cut chips, crushed peas, tartar sauce £16 ***G**

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 £26 8oz Fillet £30

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

Sauces: Peppercorn | Bearnaise | Chilli, garlic & coriander butter | Sundried tomato and parmesan butter

SIDES £4.5

- Skin on fries, truffle oil, parmesan **(GF)** | hand-cut chips **(GF)** | Korean glazed greens, peanuts **(GF)**
- Mixed pickled salad **(GF)** | Tenderstem broccoli, hollandaise, garlic and parmesan bread crumb

AFTERS

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

Elderflower and buttermilk panna cotta, gooseberry, vanilla shortbread £9 ***G**

Vanilla cake, rhubarb compote, vanilla ice cream £8

Summer strawberry tart; English strawberries, vanilla cream, strawberry glaze £9

***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.