

## Brunch 10:30am - 5pm, 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, 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 and watercress £9.5
- **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)
- **Italian Eggs:** 2 free range eggs cooked in pomodoro sauce with mozzarella, olive oil, sourdough and fried basil £9 (V) \*G

### SWEET

- Cinnamon sugared churros (*Choice of white chocolate sauce, milk chocolate sauce or raspberry syrup*) £7.5 \*Milk chocolate sauce contains a small amount of alcohol.
- Cheeseboard - Yorkshire blue, Wookey hole cave aged cheddar, Ragstone goats cheese, apple & cider chutney, pickled celery £10
- Warm vanilla cake, rhubarb compote, vanilla ice cream £8
- Summer strawberry tart; English strawberries, strawberry glaze, vanilla cream £10
- Elderflower and buttermilk panna cotta, gooseberry jelly, vanilla shortbread £9

### SIDES £4.5

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

**\*G- GLUTEN FREE ALTERNATIVES AVAILABLE.**  
**(V)- VEGETARIAN (GF)- GLUTEN FREE**

### SNACKS / SMALL PLATES

- Sundried tomato and mozzarella arancini, basil aioli £8
- Fire roasted smoked almonds £4.5 (GF)
- Specially marinated Spanish olives £4.5 (GF)
- Selection of bread and Estate dairy butter £4.5 \*G
- French cafe salad-pear, walnut, chicory, blue cheese, chives, french dressing £8 (V)
- Smoked salmon blini, caviar, creme fraiche, chives, watercress, bloody mary dressing £13
- Cumberland scotch egg, celeriac remoulade, homemade brown sauce £8.5
- Roasted king scallops, asparagus & pea puree, smoked bacon emulsion, asparagus, straw potatoes £14 GF

### SAVOURY

- Linguine, spicy Nduja, tomato & basil sauce, mozzarella, rocket £14
- Beer battered North Sea haddock, hand cut chips, crushed peas, tartar £16 \*G
- Pan-fried potato gnocchi, baby plum tomatoes, rocket, basil pesto £15
- Minted lamb burger, tomato relish, grilled goats cheese, tzatziki, fries £15
- Herb roasted chicken breast Caesar salad, crispy focaccia croutons, marinated anchovies, pancetta, aged parmesan, soft boiled Cacklebean egg £15\*G
- Twice baked goats cheese and sundried tomato souffle, spring salad of chicory, baby gem, rocket, spring onions, jersey royal potato, basil pesto £17 (V)
- Savoury herb waffles, southern fried chicken, maple syrup, smoked bacon £14

**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

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