

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)**
- Chicken and chorizo arancini, roasted red pepper, tomato & red onion relish, aged parmesan, chorizo oil £8

SMALL PLATES

- Seared king scallops, parsnip, shallot and miso puree, black garlic emulsion parsnip crisps, parsley oil, watercress £14 **(GF)**
- Crayfish cocktail, roasted red peppers, baby gem lettuce, pickled cucumbers, marie rose sauce £9 **(GF)**
- Ham knuckle and Wookie hole aged cheddar cheese croquette, red onion marmalade, winter leaves £8.5
- Asian style duck spring rolls, red slaw, hoisin dipping sauce £9.5
- Cumberland scotch egg, homemade piccalilli, blood orange gel, watercress £8.5
- French cafe salad, chicory, pear, walnut, Yorkshire blue, watercress, chives, French dressing £8 **(V) (GF)**
- Pickled heritage beetroot, goats cheese mousse, toasted pine nuts, aged balsamic, sourdough flatbread, watercress £9 **G***

LARGE PLATES

- Slow cooked beef cheek in Domaine de Pellehaut red wine, celeriac and smoked garlic puree, brown butter roasted heritage carrots, buttered spinach, braising liquor £24 **(GF)**
- Red Thai king prawn curry, jasmine rice, pak choi, scorched lime, prawn crackers, coriander £24 **G***
- Beer-battered North Sea haddock, hand cut chips, crushed peas, tartar sauce £16
- Smoked applewood cheese and spinach souffle, French cafe salad, chicory, pear, walnut, Yorkshire blue, watercress, 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

8oz Rump £20 10oz Ribeye £27 8oz Fillet £30

Chateaubriand to share, two sides, two sauces, Forge salad - **£74**

SAUCES peppercorn | bearnaise | roasted red pepper, aleppo chilli & 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**

AFTERS

- Biscoff cheesecake, whipped cream, biscoff biscuit £8
- Dark chocolate mousse, salted caramel ice cream, roasted peanut brittle, caramel sauce and nougat £9.5 **(GF)**
- Treacle sponge, vanilla custard £8
- Clementine eton mess, clementine gel, whipped cream, crushed meringue, fresh clementines £9 **(GF)**
- Vegan winter fruit pie, vegan vanilla ice cream £8
- Cheeseboard - Rutland red, Winslade and Barkham blue, Heather honey, smoked chilli jelly, pickled celery, Peters yard crackers, Estate farm dairy butter £12 ***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.