

## **SMALL PLATES**

Specially marinated Spanish olives 3.5

Freshly baked sourdough from *Bread&* bakery, Estate Farm dairy butter 3.5

Fire roasted smoked Belazu almonds 3.5

Wild mushroom and 30 month Parmesan arancini, black garlic mayo 6.5

Salt hake croquette, yoghurt aioli, harissa 6.5

Caramelised king scallops, Iberico black pudding, celeriac pureé, pickled apple and hazelnut 13.5

Cumberland scotch egg, celeriac remoulade, brown sauce, apple and pancetta 8.5

Glazed goats cheese, pickled beets, blood orange, pecans, fine beans and truffle cream dressing 10

Cream of shallot soup, cheese and onion puff pastry 8.5

Crispy pig's head fritters, pickled rhubarb, black pudding, celeriac and crackling 8.5

## **LARGE PLATES**

Double baked goats cheese and wild garlic soufflé, salad of chicory, beetroot, apple and walnut 13

Pan fried fillet of Cornish hake, shetland mussels, new potatoes, leeks, curried apple vinaigrette 23

Local Tamworth rare breed pork, loin and braised shoulder, caramelised apple, wild garlic 'champ', hispi cabbage, sage and crackling 26

Beer-battered North Sea haddock, hand cut chips, crushed peas, tartar sauce 15

***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 19

8oz Fillet 30

10oz Ribeye 26

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

**Sauces:** peppercorn | bearnaise | Forge steak butter

## **SIDES 4.5**

Koffman fries, truffle oil, parmesan | hand-cut chips | Baby gem, Caesar dressing, beef fat croutons

| Fine green beans, shallot and hazelnut butter | Korean glazed greens, peanuts | Tenderstem broccoli, harissa tahini, sesame seeds.

## **AFTERS**

Lemon meringue tart, caramelised white chocolate crumb, raspberry sorbet 7.5

Valrhona chocolate brownie, Cornish sea salt, vanilla ice cream, honeycomb 7.5

Sticky toffee pudding, butterscotch, vanilla ice cream 6.5

Selection of homemade sorbets (Mango & Lime, Raspberry, Rhubarb) 5.5

Selection of british cheeses, grapes, chutney and crackers 12

*(Comte, Tunworth, Beauvale stilton, Somerset Pitchfork cheddar)*

**Please inform us of any allergies / dietary requirements when booking and ordering.**

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