

## 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)**
- Honey roasted cashews £4.5 **(GF)**
- Vegetable sott'olio, focaccia £7.5 \***G (V)**
- Bolognese arancini, basil mayo, aged parmesan 7.5



## SMALL PLATES

- Roasted king scallops, brown butter waffle, sweetcorn puree, smoked bacon jam, curried butter, watercress £13.50 \***G**
- Duck liver mousse, plum & ginger chutney, toasted brioche, house salad £8.5 \***G**
- Cumberland sausage, smoked bacon, sage & onion scotch egg, sprout remoulade, cranberry ketchup £8.5
- Prawn Cocktail - Lemon & olive oil poached king prawns, roasted red peppers, marie rose sauce, baby gem lettuce, pickled cucumbers £9 **(GF)**
- Heritage carrots, pickled beets, glazed goats cheese, maple granola, watercress £8 **(V)( GF)**
- French Cafe salad - pear, walnut, chicory, blue cheese, chives, French dressing £7 **(V) (GF)**

## LARGE PLATES

- Winter vegetable chestnut & blue cheese pithivier, buttered greens & red wine £18 **(V)**
- Crispy pork belly, braised spiced red cabbage, black pudding mashed potatoes, wholegrain mustard cream, fried sage £22 \***G**
- Thyme rosemary & garlic roasted Turkey breast, creamed sprouts with smoked bacon & chestnuts, roasted roots, christmas stuffing & cranberry sauce £22 **(GF)**
- Pan-fried Salmon, roast potato puree, buttered spinach, cranberry & pistachio crumb, rosemary beurre blanc £22 **(GF)**
- Beer-battered North Sea haddock, hand cut chips, crushed peas, tartar sauce £15 \***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 £19                      10oz Ribeye £26                      8oz Fillet £30

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

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

## SIDES £4.5

Skin on fries, truffle oil, parmesan **(GF)** | hand-cut chips **(GF)** | Korean glazed greens, peanuts **(GF)**  
| Tenderstem broccoli, hollandaise, garlic, thyme & grana padano crumb

## AFTERS

- Chocolate & praline pave, griottine cherries, cherry sorbet £8.50
- Christmas pudding, brandy butter sauce £7.50 **(GF)**
- Trifle - Joconde sponge, macerated raspberries, raspberry & sherry jelly, creme patisserie, chantilly cream, toasted almonds £8
- Cheeseboard - Yorkshire blue, Wookey hole cave aged cheddar, Ragstone goats cheese, apple & cider chutney, pickled celery £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.