

## **Brunch 10:30 am - 4:30 pm, 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, Cultured 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, watercress £9.5\***G**
- **Avocado on toasted sourdough:** 2 poached free range eggs, crushed avocado, brown butter yoghurt, aleppo chilli butter £10 \***G (V)**
- **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)**
- **Mediterranean Eggs :** 2 free range eggs cooked in pomodoro sauce with roasted red peppers, aleppo chilli flakes, parmesan, olive oil, sourdough £9 \***G** \*Chorizo supplement £2.5

### **SWEET**

- Biscoff cheesecake, whipped cream, biscoff biscuit £8
- Milk chocolate mousse, salted caramel ice cream, roasted peanut brittle, caramel sauce and nougat £9.5
- Treacle sponge, vanilla custard £8
- Clementine eton mess, clementine gel, whipped cream, crushed meringue, candied 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**

### **SIDES £4.5**

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

### **SNACKS / SMALL PLATES**

- Fire roasted smoked almonds £4.5 (**V**) (**GF**)
- Specially marinated Spanish olives £4.5 (**V**) (**GF**)
- Freshly baked sourdough and Cultured Estate dairy butter £4.5 (**V**) \***G**
- Smoked chipotle beef cheek arancini, truffle & parmesan cream £8
- Cumberland scotch egg, homemade piccalilli, blood orange gel, watercress £8.5
- 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 Wookey hole aged cheddar cheese croquette, red onion marmalade, winter leaves £8.5
- Asian style duck spring rolls, red slaw, hoi-sin dipping sauce £9.5

### **SAVOURY**

- Rigatoni pasta, sauteed oyster mushrooms, wilted spinach, white wine cream & gorgonzola £14
- Bang bang chicken salad, shredded carrots, spring onions & cucumber, coriander, roasted chicken breast, satay sauce £14 (**GF**)
- The Forge steak sandwich, 4 oz minute steak toasted ciabatta, caramelised onions, tomato relish, gouda cheese, rocket & fries £15
- Crispy fried crab cake, charred tenderstem broccoli, avocado & wasabi creme fraiche £14
- Smoked applewood cheese and spinach souffle, french salad of chicory, chives and french dressing £17 (**V**)
- Beer-battered North Sea haddock, hand cut chips, crushed peas, tartar sauce £16

***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 £27                      8oz Fillet £30

Chateaubriand (21oz) to share, two sides, two sauces, Forge salad - £ ask server

**Sauces:** peppercorn | bearnaise | roasted red pepper, aleppo chilli & garlic butter

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

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