

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)**
- ARANCINI TBC



SMALL PLATES

- Roasted king scallops TBC
- Heritage beetroot carpaccio, goats cheese mousse, candied pecans, pickled roscoff onions, aged balsamic, Nasturtium leaves £9.5
- Slow cooked ham knuckle & pistachio terrine, cured egg yolk, red onion marmalade, toasted sourdough, lambs lettuce £9.5
- Sage & onion cumberland scotch egg, sprout remoulade, cranberry ketchup £8.5
- Sweet pickled herrings, ratte potato salad, rye bread, fennel jam, dill & caviar soured cream, watercress £10

LARGE PLATES

- Butter roasted turkey breast, roasted roots, creamed sprouts with smoked bacon & chestnuts, Christmas stuffing, cranberry £22
- Crisp confit duck leg, winter vegetable & smoked garlic sausage cassoulet, brown butter & herb crumb £24
- Pan fried fillet of Gilthead, truffle potato puree, clams, smoked bacon, confit baby onions, oyster mushrooms, parsley emulsion £24
- The Forge nut roast, buttered winter greens, roasted shallots, red wine £20
- 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 | butters tbc

SIDES £4.5

Skin on fries, truffle oil, parmesan **(GF)** | hand-cut chips **(GF)** | Korean glazed greens, peanuts **(GF)**
| Tenderstem broccoli, hollandaise, garlic & parmesan breadcrumb | Mini pig in blanket £1 each

AFTERS

- Cranberry cranachan- Whiskey flavoured chantilly cream, toasted oats, cranberry sauce, chestnuts & dried cranberries £9.50
- Christmas pudding, brandy sauce, candied orange £9
- Chocolate and ale cake, Horlicks ice cream £9.5
- Buttermilk panna cotta, mulled winter fruits & vanilla shortbread £9.5
- Cheeseboard - Yorkshire blue, Wookey hole cave aged cheddar, Ragstone goats cheese, apple & cider chutney, pickled celery £10

***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.