

# Sunday at The Forge

## Small plates

Freshly baked sourdough, Estate Farm dairy butter 4.5

Porchetta arancini - Pork belly, sage, thyme, garlic and lemon; confit garlic and rosemary aioli 7.5

Cumberland scotch egg, celeriac remoulade, homemade brown sauce 8.5

Spring salad of radishes, feta, pine nuts, charred green onion; rocket, chilli, parsley, mint dressing 9.5

Smoked salmon, pickled shallots, lemon creme fraiche, fried capers, sourdough 10.5

French cafe salad - pear, walnut, chicory, blue cheese, chives, French dressing 7

Terrine of ham knuckle, pickled shallots, fruit cider whole grain mustard, watercress, sourdough 10

Smoked mackerel pate, toasted focaccia, Isle of Wight tomatoes, pickled cucumbers, caper berries 11

## Roasts 15.95

Topside of Aberdeen angus dry aged beef

Leg of Northumbrian hill lamb

Free Range pork loin

Roasted breast of chicken, sage and onion stuffing

Vegetarian celeriac steak

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*All roasts are served with creamed potato, roast potatoes, crushed swede, buttered greens, glazed carrot, Yorkshire pudding and gravy*

## Small portion - 10

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Cauliflower cheese to share 5.5

## Desserts

Cheeseboard - Yorkshire blue, Wookey hole cave aged cheddar, Ragstone goats cheese, apple & cider chutney, pickled celery 9

White chocolate pave, mango jelly, raspberry sorbet 9

Stem ginger and buttermilk panna cotta, rhubarb jelly, vanilla shortbread 9.5

Spiced rum and pineapple cake, vanilla ice cream 7.5

**Please inform us of any allergies / dietary requirements when booking and ordering.  
Half portions are available - please ask for other children's options**