

Brunch 10:30am - 5pm, 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, 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 and 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)**
- **Italian Eggs:** 2 free range eggs cooked in pomodoro sauce with mozzarella, olive oil, sourdough and fried basil £9 **(V) *G**

SWEET

- Autumn fruit trifle- Creme pat, chantilly, red wine pears and plums, flaked almonds £9 **(GF)**
- Cheeseboard - Yorkshire blue, Wookey hole cave aged cheddar, Ragstone goats cheese, apple & cider chutney, pickled celery £10
- Banoffee pie: Caramelised banana, chantilly cream £8.5
- Warm chocolate brownie, Bailey's ice cream, salted caramel sauce £8
- Pistachio & polenta cake sundae, lemon cream, vanilla ice cream, citrus syrup £8
- Sticky toffee pudding, butterscotch, vanilla ice cream £9

SIDES £4.5

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

***G- GLUTEN FREE ALTERNATIVES AVAILABLE.**

(V)- VEGETARIAN (GF)- GLUTEN FREE

SNACKS / SMALL PLATES

- Slow cooked chicken thigh and pesto arancini, bacon mayo £8
- Fire roasted smoked almonds £4.5 **(V) (GF)**
- Specially marinated Spanish olives £4.5 **(V) (GF)**
- Freshly baked sourdough and Estate dairy butter £4.5 **(V) *G**
- French cafe salad; pear, walnut, chicory, blue cheese, chives, french dressing £8 **(V) (GF)**
- Warm salad of roasted squash, feta, mint, Autumn leaves, cider vinegar & maple dressing £9 **(V) (GF)**
- Cumberland scotch egg, celeriac remoulade, homemade brown sauce £8.5
- Roasted king scallops, celeriac puree, pickled pear relish, candied pecans, watercress £14 **(GF)**

SAVOURY

- King prawn linguine: king prawns, creamed tomato sauce, vodka, parmesan £14
- Beer battered North Sea haddock, hand cut chips, crushed peas, tartar £16 ***G**
- Forge fishcake (cod, haddock, halibut, salmon), buttered spinach, poached egg, chive hollandaise, skin on fries £15
- Aberdeen Angus burger, tomato, smoked cheddar, pickled red onion, classic burger relish, fries £15
- Coronation chicken salad- Pan fried chicken breast, mango chutney, curried mayo, roasted cashews, pickled apples, hibiscus tea soaked golden raisins £15 **(GF)**
- Twice baked caramelised red onion and taleggio cheese souffle, heirloom tomato salad, rocket, aged balsamic £17 **(V)**
- Patatas Bravas- Crispy fried pink fir apple potatoes, tomato sauce, merguez & chorizo sausage, paprika, saffron aioli £14 **(GF)**

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 | garlic, parsley & lemon butter

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