



## SMALL PLATES

Specially marinated Spanish olives 3.5

Steve's sourdough, farmhouse butter 3.5

Smoked Belazu almonds 3.5

Wild mushroom and 30 month Parmesan arancini, black garlic mayo 6.5

Moroccan spiced cod cheek fritter, yoghurt aioli 6.5

Cumberland scotch egg, bacon jam, celeriac remoulade, watercress 8

Caramelised king scallops, squash caponata, Tempus cured ham, salad of winter leaves, blood orange 13.5

Cream of wild mushroom Soup, truffle creme fraiche 8.50

Glazed french goats cheese, salad of pickled beets, blood orange, pecans, fine beans and truffle cream dressing £10

## LARGE PLATES

Pan roasted fillet of North Sea cod, mussel fritters, herb butter, creamed potato, tartar dressing 19

Double baked Swiss cheese souffle, mixed leaf salad 13

Confit Duck leg, spiced red cabbage, red wine, celeriac puree, dauphinoise potato 22

Dauphinoise potato, garlic and Comte cheese pithivier, celeriac puree, braised leeks, wild mushrooms, spinach, confit shallot 17

### STEAKS

All our steaks are Aberdeen Angus and are dry aged on the bone for a minimum of 28- 35 days

8oz Rump 18

8oz Fillet 29

10oz Ribeye 26

Steaks are served with a choice of one side & one sauce

Sauces: peppercorn | Bearnaise | Forge steak butter

Ask your server about the sharing Chateaubriands and other steaks available

### SIDES 4

Koffman fries, truffle oil, parmesan | hand-cut chips | buttered mixed greens | caesar salad

## AFTERS

Warm treacle and Seville orange marmalade tart, poached Yorkshire rhubarb, vanilla ice cream 8

Valrhona chocolate brownie, Cornish sea salt caramel, vanilla ice cream 7.5

Sticky toffee pudding, butterscotch sauce, vanilla ice cream 6.5

Selection of british cheeses, grapes, chutney and crackers 12

**Please inform us of any allergies / dietary requirements when booking and ordering.**

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