

Sunday at The Forge

Small plates

Freshly baked sourdough, Estate Farm dairy butter **£4.95 *G**

Cumberland scotch egg, bacon jam, apple puree, watercress **£8.95**

Roasted red pepper, vine tomato arancini, wild garlic mayo **£9**

Spring salad of wye valley asparagus, feta cheese, mint, english radishes, sourdough croutons **£8 V GF**

Duck liver pate, toasted ciabatta, apple cider relish, house pickles, watercress **£11 *G**

Smoked Salmon, pickled cucumber, caviar, creme fraiche, fried capers, toasted sourdough **£10 *G**

Creamed goats cheese, roasted marinated artichokes, sourdough croutons, rocket & olive oil **£9 V GF**

Doreen's black pudding, rhubarb chutney, crispy fried onions, wholegrain mustard dressing, watercress
£9.5 V GF

Roasts £16.95

All roasts are served with creamed potato, roast potatoes, crushed swede, buttered greens, glazed carrots, yorkshire pudding and gravy

Topside of Aberdeen Angus dry aged **beef**

Leg of Northumbrian hill **lamb**

Free range **pork** loin

Roasted breast of **chicken**, onion stuffing

Celeriac steak **VG**

Caramelised onion and gruyere cheese **soufflé V**

Smaller portion **£11.5**

Cauliflower cheese to share **£5.5**

Desserts

Pistachio and orange cheesecake, chantilly cream, candied orange **£8.5**

Dark chocolate brownie, salted caramel ice cream **£8.5**

Apple, pear and blackberry sundae, vanilla ice cream, honeycomb **£8.5 GF *VG**

Warm rhubarb bakewell, vanilla ice cream **£8.5**

Raspberry macaron, white chocolate mousse, raspberry sorbet **£9**

Cheeseboard - Rutland red, Winslade and Barkham blue, Heather honey, smoked chilli jelly, pickled celery, Peters yard crackers, Estate farm dairy butter **£12 *G**

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

***G - GLUTEN FREE ALTERNATIVES AVAILABLE. *VG - VEGAN OPTION AVAILABLE.**

V - VEGETARIAN. GF - GLUTEN FREE

Ask your server for our current vegan dishes available.