

Sunday at The Forge

Small plates

Freshly baked sourdough, Estate Farm dairy butter **4.5**

Cumberland scotch egg, celeriac remoulade, homemade brown sauce **8.5**

Slow cooked chicken thigh and pesto arancini, bacon mayo **8**

Warm salad of roasted squash, feta, mint, Autumn leaves, cider vinegar & maple dressing **9.5**

Carpaccio of heritage beetroot, goats cheese, toasted walnuts, watercress, blood orange and honey dressing **9.5**

Smoked salmon, focaccia, caviar creme fraiche, watercress **8.5**

Roasts 15.95

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**, sage and onion stuffing

Celeriac steak (v)

Taleggio cheese and caramelised onion **soufflé** (v)

Small portion **10**

Cauliflower cheese to share **5.5**

Desserts

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

Pistachio & polenta cake, citrus syrup, candied orange peel, lemon cream **9**

Cherry bakewell tart, vanilla ice cream **8.5**

Warm chocolate brownie sundae with vanilla *or* Baileys ice cream **8**

Autumn fruit trifle- Creme pat, chantilly, red wine pears and plums, lady fingers, flaked almonds **9**

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