



Snacks & Small plates

FIRE ROASTED SMOKED ALMONDS £5 VG GF

SPECIALLY MARINATED SPANISH OLIVES £5 VG *G

FRESHLY BAKED SOURDOUGH & ESTATE FARM DAIRY BUTTER **£5** VE *G

WILD MUSHROOM ARANCINI, WITH A BLACK TRUFFLE AND GARLIC AIOLI **£9**

CHICKEN LIVER PARFAIT, PERSIMMON PUREE, PICKLED WALNUTS,
WATERCRESS, TOASTED SOURDOUGH **£10**

SPICED DUCK RILLETTE, TOASTED GINGERBREAD, PICKLED PLUMS,
WINTER LEAVES **£10**

SMOKED SALMON ROULADE, CITRUS SALAD, CREME FRAICHE, CHICORY SALAD,
MICRO HERBS, RAINBOW TROUT CAVIAR **£8.5**

FORGE SCOTCH EGG, CUMBERLAND SAUSAGE, DOREENS BLACK PUDDING, FIG,
PORT AND RED ONION CHUTNEY, WATERCRESS **£9**

CREAM OF CELERIAC SOUP, TRUFFLE CHANTILLY AND CHIVES **£8** VG GF

ROASTED SEA SCALLOPS, CELERIAC PUREE, SAUTEED KING OYSTER MUSHROOM,
HAZELNUT BEURRE NOISETTE, CRISPY FRIED SAGE **£14** *G

SALAD OF WINTER LEAVES, TOASTED WALNUTS, POMEGRANATE MOLASSES,
FETA AND MINT **£8** VG GF

Lunch



Savoury

BUTTERED ROASTED TURKEY BREAST, WINTER ROOTS, ROAST POTATOES,
CREAMED SPROUTS WITH PANCETTA AND CHESTNUTS, CRANBERRY AND
CARAMELISED ONION STUFFING, PIGS IN BLANKETS, CRANBERRY SAUCE
AND GRAVY **£25**

BAKED FILLET OF NORTH SEA COD, JERUSALEM ARTICHOKES, APPLE AND CIDER
BRAISED SAVOY CABBAGE, SMOKED BACON AND RED WINE JUS **£25**

CRISP CONFIT SHOULDER OF LAMB, GARLIC ROSEMARY AND THYME POTATO
PUREE, BRAISED CARROTS, PARSNIP CRISPS AND REDCURRANT **£25**

FINE TART OF TRUFFLED WILD MUSHROOMS, WHITE WINE CREAM, YORKSHIRE
BLUE CHEESE, WILLIAMS PEARS, TOASTED HAZELNUTS AND WATERCRESS **£22**

BEER-BATTERED NORTH SEA HADDOCK, HAND CUT CHIPS, CRUSHED PEAS,
TARTAR SAUCE **£18**

Steaks

HAND SELECTED, EXPERTLY AGED, COOKED TO PERFECTION.

ALL OUR STEAKS ARE PAN-FRIED & FINISHED WITH BUTTER, THYME & GARLIC,
SERVED WITH A SIDE SALAD, A CHOICE OF ONE SIDE & ONE SAUCE: GF

8OZ RUMP £22 | 10OZ RIBEYE £30 | 8OZ FILLET £34 | ROASTED HALIBUT £25

CHATEAUBRIAND (21OZ) TO SHARE, TWO SIDES, TWO SAUCES, FORGE SALAD - **£80**

SAUCES (INC WITH STEAK): PEPPERCORN | BEARNAISE | LEMON, GARLIC, PARSLEY
BUTTER | CHIMICHURRI | BLUE CHEESE, RED WINE, SHALLOT BUTTER **£3**

SIDES (INC WITH STEAK): SKIN ON FRIES, PARMESAN AND TRUFFLE OIL |
HAND CUT CHIPS | MIXED PICKLED HOUSE SALAD | WINTER ROOTS |
ENGLISH BUTTERED NEW POTATOES **£4.95**

PLEASE INFORM US OF ANY ALLERGIES / DIETARY REQUIREMENTS WHEN BOOKING AND ORDERING.
VE - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | *G - GLUTEN FREE OPTION AVAILABLE