

Brunch (10:30AM - 3PM)

BREAKFAST

- The Full Forge: 2 poached free range eggs, 2 local pork sausages, maple glazed pig belly bacon, Stornoway black pudding, homemade baked beans and hash brown, roasted baby tomatoes, baked field mushroom, sourdough, estate farm dairy butter £14

- Shakshuka: 2 free range eggs cooked in an Aromatic stew of red peppers, tomato and North African spices. Finished with spring onions and coriander, sourdough £9.5

- Add barrel aged feta £2

-Add baby chorizo £2.5

- Turkish style eggs: Whipped cultured yoghurt, 2 poached free range eggs, Aleppo chilli butter, dukkah, multi grain sourdough and fresh dill £8.5

- Add barrel aged feta £2

-Add baby chorizo £2.5

- Eggs Benedict: 2 poached free range eggs, prosciutto, Hollandaise sauce, toasted sourdough £12

- Eggs Royale: 2 poached free range eggs on multigrain sourdough toast, lemon hollandaise, Chapel and Swan smoked salmon £13

- Eggs on toast: 2 free range eggs anyway, on toasted sourdough, cultured estate farm dairy butter £7.5

SWEET

- New York style cheesecake, spring fruits £7.5

- Blueberry and almond bakewell tart, vanilla ice cream £7.5

- Buttermilk and vanilla pancakes, blueberries, creme fraiche and lemon £8

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

SNACKS

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

- Beer battered Monkfish cheeks, yoghurt aioli, harissa £7.5

- Fire roast smoked almonds £4.5

- Specially marinated Spanish olives £4.5

- Selection of bread and Estate dairy butter £4.5

SAVOURY

Ask your server about steaks on offer today

- *Market fish cake*- Cornish hake and smoked salmon fishcake, wilted spring greens, brown shrimp, poached egg and hollandaise sauce £11.5

- Caramelised king scallops, Iberico black pudding, cauliflower puree, pickled apple and hazelnuts £13.5

- *Grilled ham and cheese*: Pitchfork cheddar rarebit, country ham, melted leeks, sourdough, french mustard, fried egg £10.5

- Beer battered North Sea haddock, hand cut chips, crushed peas, tartar sauce £15

- Double baked cheddar soufflé, salad of chicory, beetroot, apple & walnuts £12.5

-Tartine of grilled goats cheese and Isle of Wight tomato, greenhouse pesto £9.5

SIDES £4.5

Skin on fries, parmesan and truffle oil / Hand cut chips/ Forge Caesar salad (Baby gem, caesar dressing, beef fat croutons and aged parmesan)

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

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