



SNACKS

- Specially marinated Spanish olives £4.5 **(GF)**
- Freshly baked bread selection, Estate Farm dairy butter £4.5 ***G**
- Fire roasted smoked Belazu almonds £4.5 **(GF)**
- Sundried tomato and mozzarella arancini, tomato and basil aioli £8

SMALL PLATES

- Roasted king scallops, asparagus & pea puree, smoked bacon emulsion, asparagus, straw potatoes £14 **GF**
- Fillet of mackerel, toasted focaccia, heritage tomatoes, salsa verde £12 ***G**
- Cumberland scotch egg, celeriac remoulade, homemade brown sauce £8.5
- French Cafe salad - pear, walnut, chicory, blue cheese, chives, French dressing £8 **(V) (GF)**
- Buffalo mozzarella, heritage tomatoes, basil, fresh peaches, rocket, aged balsamic £10.5
- Summer salad of poached salmon, asparagus, jersey royals, heritage tomato, radishes, fresh peas, spring onion, lemon aioli £10.5

LARGE PLATES

- Twice baked goats cheese and sundried tomato souffle, spring salad of chicory, baby gem, rocket, watercress, spring onions, jersey royal potato, basil pesto £17 **(V)**
- Roast breast of chicken, artichoke, fennel and lemon salad, green herb dressing, summer truffle potato puree £24 **(GF)**
- Baked fillet of north sea cod, clams, chorizo, asparagus, cannellini beans, crispy fried leeks £24 **(GF)**
- Beer-battered North Sea haddock, hand cut chips, crushed peas, tartar sauce £16 ***G**

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

Steaks are served with a choice of one side & one sauce: **(GF)**

8oz Rump £20 10oz Ribeye £26 8oz Fillet £30

Chateaubriand to share, two sides, two sauces, Forge salad - £ ask server

Sauces: peppercorn | bearnaise | black garlic, truffle and tarragon butter | chilli & garlic butter

SIDES £4.5

- Skin on fries, truffle oil, parmesan **(GF)** | hand-cut chips **(GF)** | Korean glazed greens, peanuts **(GF)**
- Mixed pickled salad **(GF)** | Tenderstem broccoli, hollandaise, garlic and parmesan bread crumb

AFTERS

- Cheeseboard - Yorkshire blue, Wookey hole cave aged cheddar, Ragstone goats cheese, apple & cider chutney, pickled celery £10 ***G**
- Tiramisu; coffee liqueur sponge, mascarpone cream, shaved dark chocolate £8.5
- Blackberry bakewell tart, vanilla ice cream £8.5
- Caramelised white chocolate mousse, roasted peach, frozen raspberries £9
- Summer strawberry sundae; English strawberries, strawberry glaze, lemon chantilly, vanilla ice cream £8 **(GF)**
- Homemade ice creams / sorbets £5.5 - **Pick 3 flavours:**

Sorbets: pear, tropical, strawberry. Ice creams: vanilla, mint choc chip

***G - Gluten free alternatives available (GF) - Gluten free (V) - Vegetarian**

Ask your server for our current vegan dishes available.

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