

Brunch 10:30 am - 4:30 pm, breakfast section until 3pm

BREAKFAST (Available until 3pm)

- **The Full Forge:** 2 poached free range eggs, 2 local pork sausages, maple glazed pig belly bacon, Stornoway black pudding, *homemade baked beans (*contains smoked pancetta) and hash brown, roasted baby tomatoes, baked field mushroom, sourdough, Cultured Estate farm dairy butter £14
- **Eggy Bread:** Artisan sourdough, free range egg pan-fried in brown butter, parma ham, Wookey hole cave aged cheddar, tomato relish, watercress £9.5***G**
- **Avocado on toasted sourdough:** 2 poached free range eggs, crushed avocado, brown butter yoghurt, aleppo chilli butter £10 ***G (V)**
- **Eggs Benedict:** 2 poached free range eggs, prosciutto, hollandaise sauce, toasted sourdough £12 ***G**
- **Eggs Royale:** 2 poached free range eggs on toasted sourdough, lemon hollandaise, smoked salmon £13 ***G**
- **Eggs on toast:** 2 free range eggs anyway, on toasted sourdough, Cultured Estate farm dairy butter £7.5 ***G (V)**
- **Mediterranean Eggs :** 2 free range eggs cooked in pomodoro sauce with roasted red peppers, aleppo chilli flakes, parmesan, olive oil, sourdough £9 ***G** *Chorizo supplement £2.5

SWEET

- Vanilla and raspberry cheesecake, whipped cream, fresh raspberries £8
- Milk chocolate tart, chantilly cream, salted caramel £8
- Warm vanilla cake, rhubarb compote, vanilla custard £8.5
- Passion fruit & lime posset, passionfruit jelly, pistachio Viennese biscuit £9
- Vegan winter fruit pie, vegan vanilla ice cream £8
- Cheeseboard - Rutland red, Winslade and Barkham blue, Heather honey, smoked chilli jelly, pickled celery, Peters yard crackers, Estate farm dairy butter £12***G**

SIDES £4.5

- Skin on fries, parmesan and truffle oil £4.5 - Hand cut chips £4.5
- Mixed leaf salad, pickled cucumber & onions £4.5 **(V)**

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

SNACKS / SMALL PLATES

- Fire roasted smoked almonds £4.5 **(V) (GF)**
- Specially marinated Spanish olives £4.5 **(V) (GF)**
- Freshly baked sourdough and Cultured Estate dairy butter £4.5 **(V) *G**
- Chicken and chorizo arancini, roasted red pepper, tomato & red onion relish, aged Parmesan, chorizo oil £8
- Cumberland scotch egg, homemade piccalilli, blood orange gel, watercress £8.5
- Seared king scallops, pea puree, crispy prosciutto, wild garlic pesto, beer battered wild garlic £14 **(GF)**
- Crayfish cocktail, roasted red peppers, baby gem lettuce, pickled cucumbers, marie rose sauce £9 **(GF)**
- Doreens's black pudding, rhubarb chutney, crispy fried onions, wholegrain mustard dressing watercress £9
- Asian style duck spring rolls, red slaw, hoi-sin dipping sauce £9.5

SAVOURY

- Bucatini pasta, roasted red pepper, tomato, basil and mascarpone sauce, rocket, aged parmesan £14
- Bang bang chicken salad, shredded carrots, spring onions & cucumber, coriander, roasted chicken breast, satay sauce £14 **(GF)**
- The Forge steak sandwich, 4 oz minute steak toasted ciabatta, caramelised onions, tomato relish, gouda cheese, rocket & fries £15
- Harissa spiced salmon, crispy fried pink Fir Apple potatoes, wilted spinach, curried coconut dressing, coriander £14
- Gruyère cheese and caramelised onion soufflé, heritage tomato, red onion, rocket, olive oil £17 **(V)**
- Beer-battered North Sea haddock, hand cut chips, crushed peas, tartar sauce £16

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 £27 8oz Fillet £30

Chateaubriand (21oz) to share, two sides, two sauces, Forge salad - £ ask server

Sauces: peppercorn | bearnaise | bordelaise butter

***G- GLUTEN FREE ALTERNATIVES AVAILABLE. (V)- VEGETARIAN (GF)- GLUTEN FREE**