

## SNACKS

Specially marinated Spanish olives 3.5

Steve's sourdough, farmhouse butter 3.5

Smoked Belazu almonds 3.5

Lindisfarne oysters (tabasco and lemon / mignonette / beer battered with tartare) 2.75 each

Wild mushroom and 30 months Parmesan arancini, black garlic mayo 6.5

Beer battered cod cheeks, harissa, yoghurt and lime 6.5

Salt & pepper squid, chilli and lime mayonnaise 7

## SMALL PLATES

Caramelised king scallops, Iberico black pudding, cauliflower puree, pickled apple and hazelnut 13.5

Cumberland scotch egg, crispy pancetta, celeriac remoulade, pickled shallots, watercress 8.5

Glazed French goats cheese, salad of pickled beets, blood orange, walnuts, fine beans and truffle cream dressing 10

## LARGE PLATES

Double baked Pitchfork cheddar cheese soufflé, salad of chicory, beetroot, apple and walnut 13

Pan-roasted fillet of Cornish hake, potato galette, Shetland mussels with new season wild garlic 22

Loin of Northumberland Venison, Jerusalem artichoke, pistachio, pickled pear, blue cheese fritter, red wine 26

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

***All 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:

8oz Rump 19

8oz Fillet 29

10oz Ribeye 26

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

**Sauces:** peppercorn | bearnaise | Forge steak butter

## SIDES 4.5

Koffman fries, truffle oil, parmesan | hand-cut chips | caesar salad |

Fine green beans, shallot and hazelnut butter | Korean glazed greens, peanuts

## AFTERS

Yorkshire rhubarb and yoghurt parfait, buñuelos 7.5

Valrhona chocolate brownie, Cornish sea salt, praline ice cream 7.5

Mango, coconut, lime & passionfruit cheesecake 7.5

Sticky toffee pudding, butterscotch, vanilla ice cream 6.5

Selection of british cheeses, grapes, chutney and crackers 12

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

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