

## 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)**

'Porchetta' arancini- Pork belly, sage, thyme, garlic & lemon with confit garlic and rosemary aioli £7.5

## SMALL PLATES

Roasted king scallops, brown butter toasted brioche, crab mayonnaise, blood orange gel, crispy pancetta, watercress £13.5 **\*G**

Smoked mackerel pate, toasted focaccia, Isle of White tomatoes, pickled cucumbers, caper berries £11 **\*G**

Cumberland scotch egg, celeriac remoulade, homemade brown sauce £8.5

Spring salad of radishes, feta, pine nuts, charred green onion, rocket, chilli, parsley & mint dressing £9.5 **(V)**

French Cafe salad - pear, walnut, chicory, blue cheese, chives, French dressing £7 **(V) (GF)**

Terrine of ham knuckle, pickled shallots, fruit cider whole grain mustard, watercress, sourdough £10 **\*G**

## LARGE PLATES

Twice baked goats cheese and sundried tomato souffle, spring salad of chicory, baby gem, rocket, watercress, spring onions, jersey royal potato, wild garlic pesto £16 **(V)**

Pan fried fillet of Sea Bream, garden pea puree, Shetland mussels, Jersey Royals, samphire, shellfish aioli £24 **(GF)**

Roasted cannon of Spring lamb, wild garlic brioche crust, potato puree, fricase of baby gem lettuce, garden peas, confit tomatoes and olives £25 **\*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 £19

10oz Ribeye £26

8oz Fillet £30

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

**Sauces:** Peppercorn | Bearnaise | Harissa, garlic, parsley & lemon butter | Wild garlic & pesto butter

## SIDES £4.5

Skin on fries, truffle oil, parmesan **(GF)** | hand-cut chips **(GF)** | Korean glazed greens, peanuts **(GF)**

Mixed pickled salad | Tenderstem broccoli, hollandaise, garlic, parmesan and bread crumb

## AFTERS

White chocolate mousse, mango gel, raspberries, honeycomb £8

Cheeseboard - Yorkshire blue, Wookey hole cave aged cheddar, Ragstone goats cheese, apple & cider chutney, pickled celery £9

Stem ginger and buttermilk panna cotta, rhubarb jelly, vanilla shortbread £9.5

Spiced rum and pineapple cake, vanilla ice cream £7.5

**\*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.**