

Brunch 10:30am - 5pm, 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, estate farm dairy butter £14
- **Eggy Bread:** Artisan sourdough, Cacklebean egg pan-fried in brown butter, parma ham, Wookey hole cave aged cheddar, tomato relish and watercress £9.5
- **Eggs Benedict:** 2 poached free range eggs, prosciutto, hollandaise sauce, toasted sourdough £12 *G
- **Eggs Royale:** 2 poached free range eggs on multigrain sourdough toast, lemon hollandaise, Chapel and Swan smoked salmon £13 *G
- **Eggs on toast:** 2 free range eggs anyway, on toasted sourdough, cultured estate farm dairy butter £7.5 *G, (V)
- **Italian Eggs:** 2 free range eggs cooked in pomodoro sauce with mozzarella, olive oil, sourdough and fried basil £9 (V) *G

SWEET

- American style waffles, maple, pecan, vanilla ice cream £7.5
- Cheeseboard - Yorkshire blue, Wookey hole cave aged cheddar, Ragstone goats cheese, apple & cider chutney, pickled celery £9
- Spiced rum and pineapple cake, vanilla ice cream £7.5
- White chocolate mousse, mango jel, raspberries, honeycomb £8
- Stem ginger and buttermilk panna cotta, rhubarb jelly, vanilla shortbread £9.5

SIDES £4.5

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

***G- GLUTEN FREE ALTERNATIVES AVAILABLE.**

(V)- VEGETARIAN (GF)- GLUTEN FREE

SNACKS / SMALL PLATES

- 'Porchetta' arancini- Pulled pork belly, sage, thyme, garlic & lemon with confit garlic and rosemary aioli £7.5
- Fire roasted smoked almonds £4.5 (GF)
- Specially marinated Spanish olives £4.5 (GF)
- Selection of bread and Estate dairy butter £4.5 *G
- French cafe salad-pear, walnut, chicory, blue cheese, chives, french dressing £7 (V)
- Smoked salmon, pickled shallots, fried capers, dill creme fraiche, watercress, sourdough £10.5 *G
- Cumberland scotch egg, celeriac remoulade, homemade brown sauce £8.5
- Roasted king scallops, brown butter toasted brioche, crab mayonnaise, blood orange gel, crispy pancetta, watercress £13.5

SAVOURY

- Chilli and garlic king prawn linguine, cherry tomatoes, spring onions, rocket, goats cheese £14
- Beer battered North Sea haddock, hand cut chips, crushed peas, tartar sauce £16*G
- Potato gnocchi, wild mushrooms, truffle and parmesan cream, rocket £15
- The Forge chicken burger: Southern fried buttermilk chicken burger, chilli and mango relish, smoked bacon mayo, pickled red onion, skin on fries £15
- Market fishcake, spinach, poached cacklebean egg, hollandaise £10
- Herb roasted chicken breast Caesar salad, crispy focaccia croutons, marinated anchovies, pancetta, aged parmesan, soft boiled Cacklebean egg £13

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 | chimichurri butter | wild garlic and pesto butter

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

