

Sunday at The Forge

Small plates

Freshly baked sourdough, Estate Farm dairy butter **4.5**

Greek salad; charred cucumber, paprika-salted watermelon, feta, pickled red onion, heritage tomatoes, black olives **9**

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

French cafe salad - pear, walnut, chicory, blue cheese, chives, French dressing **8**

Sundried tomato and mozzarella arancini, basil aioli **8**

Smoked mackerel pate, toasted focaccia, Isle of Wight tomatoes, pickled cucumbers, caper berries **12**

Bresaola (charcuterie), 24 month aged parmesan, rocket, truffle oil, sourdough **10**

Roasts 15.95

All roasts are served with creamed potato, roast potatoes, crushed swede, buttered greens, glazed carrots, yorkshire pudding and gravy

Topside of Aberdeen Angus dry aged **beef**

Leg of Northumbrian hill **lamb**

Free range **pork** loin

Roasted breast of **chicken**, sage and onion stuffing

Celeriac steak (v)

Goats cheese and sundried tomato **soufflé** (v)

Small portion **10**

Cauliflower cheese to share **5.5**

Desserts

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

Summer strawberry sundae - English strawberries, strawberry glaze, lemon chantilly **7.5**

Vanilla cake and blackberry compote, vanilla ice cream **8**

Tiramisu; coffee liqueur sponge, mascarpone cream, shaved dark chocolate **8.5**

Homemade ice creams (vanilla or mint choc chip) and sorbets (pear, tropical or strawberry) **5.5**

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