

# Sunday at The Forge

## Small plates

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

Cumberland scotch egg, homemade piccalilli, blood orange gel, watercress **8.5**

Chicken and chorizo arancini, roasted red pepper, tomato & red onion relish, parmesan, chorizo oil **8**

French cafe salad - chicory, blue cheese, walnuts, chives, peas, french dressing **8 V GF**

Crayfish cocktail, roasted red peppers, baby gem lettuce, pickled cucumbers, marie rose sauce **9 GF**

Asian style duck spring rolls, red slaw, hoisin dipping sauce **9.5**

Pickled heritage beetroot, goats cheese mousse, toasted pine nuts, aged balsamic, sourdough flatbread, watercress **9**

## Roasts 16.95

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**, onion stuffing

**Celeriac** steak **VG**

Caramelised onion and gruyere cheese **soufflé V**

Smaller portion **11**

Cauliflower cheese to share **5.5**

## Desserts

Vanilla and raspberry cheesecake, whipped cream, fresh raspberries **8**

Milk chocolate tart, chantilly cream, salted caramel sauce **8**

Vegan winter fruit pie, vegan vanilla ice cream **8 VG**

Warm vanilla cake, rhubarb compote, vanilla custard **8**

Passion fruit and lime posset, pistachio viennese biscuit **8.5 \*G**

Cheeseboard - Rutland red, Winslade and Barkham blue, Heather honey, smoked chilli jelly, pickled celery, Peters yard crackers, Estate farm dairy butter **12 \*G**

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

**\*G- GLUTEN FREE ALTERNATIVES AVAILABLE. VG - VEGAN V- VEGETARIAN GF - GLUTEN FREE**