

# Sunday at The Forge

1 course @ 15.95 / 2 @ 19.95 / 3 @ 24.95

## Small plates

Cumberland scotch egg, bacon jam, celeriac remoulade, watercress

Tempura salt and pepper squid, chilli and lime mayo, peanuts, spring onions and coriander

Glazed French goats cheese, salad of pickled beets, blood orange, shallots, fine beans, pecan nuts truffle cream dressing (Supp. 2)

Wild mushroom and 30 month Parmesan arancini, black garlic mayo

Steve's sourdough, farmhouse butter and specially marinated Spanish olives

## Roasts

- Topside of Aberdeen angus dry aged beef
  - Leg of Northumbrian hill lamb
  - Slow roast local pork loin
- Breast of chicken, sage and onion stuffing
  - Vegetarian option of the day

*All roasts are served with creamed potato, roast potatoes, crushed swede, buttered greens, Yorkshire pudding and gravy*

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Add cauliflower cheese for two 4.5

## Desserts

Valrhona chocolate brownie, Cornish sea salt caramel vanilla ice cream

Warm treacle and Seville orange marmalade tart, poached Yorkshire rhubarb, vanilla ice cream

Sticky toffee pudding, butterscotch sauce, vanilla ice cream.

Cheese selection, crackers and chutney (Supp. 2)

*Isle of Mull / Comte / Isle of Wight blue / Tunworth*

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

**Half portions are available - please ask for other children's options.**