

Brunch 10:30 am - 4:30 pm, 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, Cultured Estate farm dairy butter **£14.5**
- **Eggy Bread:** Artisan sourdough, free range egg pan-fried in brown butter, parma ham, Wookey hole cave aged cheddar, tomato relish, watercress **£9.5 *G**
- **Avocado on Toasted Sourdough:** 2 poached free range eggs, crushed avocado, brown butter yoghurt, aleppo chilli butter **£10 *G V**
- **Eggs Benedict:** 2 poached free range eggs, prosciutto, hollandaise sauce, toasted sourdough **£12 *G**
- **Eggs Royale:** 2 poached free range eggs on toasted sourdough, lemon hollandaise, smoked salmon **£13 *G**
- **Eggs on Toast:** 2 free range eggs anyway, on toasted sourdough, Cultured Estate farm dairy butter **£7.5 *G V**
- **Mediterranean Eggs :** 2 free range eggs cooked in pomodoro sauce with Roasted red peppers, aleppo chilli flakes, parmesan, olive oil, sourdough **£9 *G**
*Chorizo supplement **£2.5**

SWEET

- **Pistachio and orange cheesecake,** chantilly cream, candied orange **£8.5**
- **Dark chocolate brownie,** salted caramel ice cream **£8.5**
- **Warm rhubarb bakewell,** vanilla ice cream **£8.5**
- **Eton mess,** lemon curd, chantilly cream, strawberry sauce **£8.5**
- **Apple, pear & blackberry Sundae,** vanilla ice cream, honeycomb **£8.5 GF *VG**
- **Cheeseboard** - Rutland red, Winslade and Barkham blue, Heather honey, smoked chilli jelly, pickled celery, Peters yard crackers, Estate farm dairy butter **£12 *G**

SIDES £4.95

- Skin on fries, parmesan and truffle oil - Hand cut chips - Mixed leaf salad, pickled cucumber & onions **V**

EXTRAS £2.00 sausage | bacon | hash brown

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

SNACKS / SMALL PLATES

- **Fire roasted smoked almonds** **£4.95 V GF**
- **Specially Marinated Spanish Olives** **£4.95 V GF**
- **Freshly Baked Sourdough** and Cultured Estate dairy butter **£4.95 V *G**
- **Roasted red pepper, vine tomato arancini,** wild garlic mayo **£9**
- **Cumberland Scotch Egg,** bacon jam, apple puree, watercress **£8.95**
- **Seared King Scallops,** pea puree, crispy prosciutto, wild garlic pesto, beer battered wild garlic **£14 GF**
- **Doreens Black Pudding,** rhubarb chutney, crispy fried onions, wholegrain mustard dressing watercress **£9.5**
- **Salmon spring rolls,** apple and cucumber salad, hoisin chilli dipping sauce **£8.5**

SAVOURY

- **Linguine pasta,** smoked salmon, lemon and dill cream, wilted spinach **£14**
- **Bang Bang Chicken Salad,** shredded carrots, spring onions & cucumber, coriander, roasted chicken breast, satay sauce **£14 GF**
- **The Forge Steak Sandwich,** 4 oz minute steak toasted ciabatta, caramelised onions, tomato relish, gouda cheese, rocket & fries **£15**
- **Harissa Spiced Salmon,** crispy fried pink Fir Apple potatoes, wilted spinach, curried coconut dressing, coriander **£14**
- **Gruyère Cheese and Caramelised Onion Soufflé,** heritage tomato, red onion,rocket, olive oil **£17.5 V**
- **Beer Battered North Sea Haddock,** hand cut chips, crushed peas, tartar sauce **£16.5**

STEAKS

All steaks are Aberdeen Angus and are dry aged on the bone for a minimum of 28-35 days

Steaks are served with a side salad, a choice of one side & one sauce: **GF**
8oz Rump **£22** 10oz Ribeye **£30** 8oz Fillet **£32**

Chateaubriand (21oz) to share, two sides, two sauces, Forge salad - **£74**

Sauces £3 (inc with steak): peppercorn | bearnaise | wild garlic butter

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