

Sunday at The Forge

Small plates

Freshly baked bread selection, Estate Farm dairy butter 4.5

Confit duck salad, watermelon, pomegranate, sesame, mint 10.5

Wild mushroom arancini, black garlic and truffle mayo, aged parmesan 7.5

Beer battered monkfish cheeks, yoghurt aioli, harissa 7.5

Cumberland scotch egg, celeriac slaw, pickled apple, brown sauce 8.5

Roasts 15.95

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

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

Half portions are available- 8.5

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Cauliflower cheese to share 5.5

Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice cream 6.5

Valrhona chocolate brownie, caramel ice cream, honeycomb 7.5

Blueberry and almond bakewell tart, lemon curd, vanilla ice cream 7.5

Strawberry sundae, caramelised white chocolate, vanilla ice cream 8.5

Vanilla bean panna cotta, English strawberries, Forge shortbread 7.5

Please inform us of any food allergies, intolerances or dietary requirements before placing your order.

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

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