

Brunch (10:30AM - 3PM)



BREAKFAST

- The Full Forge: 2 poached free range eggs, 2 local pork sausages, maple glazed pig belly bacon, Stornoway black pudding, homemade baked beans(*contain smoked pancetta) and hash brown, roasted baby tomatoes, baked field mushroom, sourdough, estate farm dairy butter £14

- Shakshuka: 2 free range eggs cooked in an Aromatic stew of red peppers, tomato and North African spices. Finished with spring onions and coriander, sourdough £9.5

- Add barrel aged feta £2

-Add baby chorizo £2.5

- Turkish style eggs: Whipped cultured yoghurt, 2 poached free range eggs, Aleppo chilli butter, dukkah, multi grain sourdough and fresh dill £8.5

- Add barrel aged feta £2

-Add baby chorizo £2.5

- Eggs Benedict: 2 poached free range eggs, prosciutto, Hollandaise sauce, toasted sourdough £12

- Eggs Royale: 2 poached free range eggs on multigrain sourdough toast, lemon hollandaise, Chapel and Swan smoked salmon £13

- Eggs on toast: 2 free range eggs anyway, on toasted sourdough, cultured estate farm dairy butter £7.5

SWEET

- Strawberry Sundae- Vanilla ice cream, strawberry sauce, lemon and elderflower cream, caramelised white chocolate, fresh strawberries £8.5

- Buttermilk and vanilla pancakes, mixed berries, maple syrup, soft vanilla cream, £8

- Vanilla bean panna cotta, English strawberries, Forge shortbread £7.5

- Valrhona chocolate brownie, caramel ice cream £7.5

- Blueberry and almond bakewell tart, lemon curd, vanilla ice cream £7.

SNACKS

- Beer battered Monkfish cheeks, yoghurt aioli, harissa £7.5

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

- Specially marinated Spanish olives £4.5

- Selection of bread and Estate dairy butter £4.5

SAVOURY

-*Market fish cake*, wilted spring greens, brown shrimp, poached egg and hollandaise sauce £11.5

-Caramelised king scallops, Iberico black pudding, cauliflower puree, pickled apple and hazelnuts £13.5

-*Grilled ham and cheese*: Pitchfork cheddar rarebit, country ham, melted leeks, sourdough, french mustard, fried egg £10.5

-Beer battered North Sea haddock, hand cut chips, crushed peas, tartar sauce £15

-Burrata, romesco, grilled sourdough, smoked almonds 12

-Caramelised red onion, shallot & thyme tart, crumbled goats cheese, toasted walnuts, beetroot 13

-Moroccan spiced lamb kofta burger, red pepper relish, yoghurt aioli, goats cheese, skin on fries 14

- Shetland mussels in artisan beer, No8 Nduja, skin on fries, sourdough 13.5

STEAKS

Served with beer braised onions, steak butter, watercress and fries.

8oz Rump 19

10oz Ribeye 26

8oz Fillet 30

- **Add fried cacklebean egg** £1.5

SIDES £4.5

Skin on fries, parmesan and truffle oil / Hand cut chips/ Forge Caesar salad (Baby gem, caesar dressing, beef fat croutons and aged parmesan)

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

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