



SNACKS

- Specially marinated Spanish olives 4.5
- Freshly baked bread selection, Estate Farm dairy butter 4.5
- Fire roasted smoked Belazu almonds 4.5
- Moroccan style hummus, dukkah, chargrilled pittas 6.5
- Wild mushroom arancini, black truffle and garlic aioli 6.5

SMALL PLATES

- Beer battered monkfish cheeks, yoghurt aioli, harissa 7.5
- Caramelised king scallops, Iberico black pudding, cauliflower pureé, pickled apple and hazelnut 13.5
- Cumberland scotch egg, celeriac remoulade, brown sauce, apple and pancetta 8.5
- Buratta, fresh peach, Isle of White tomato, Tempus charcuterie, watercress 12
- Confit duck leg salad, watermelon, pomegranates, mint, coriander, soy, honey and sesame 10.5

LARGE PLATES

- Double baked Cheddar cheese souffle, salad of chicory, beetroot, apple and walnuts 13
- Fillet of North Sea cod, curried mussels, coconut, lime, coriander, crab and samphire bhaji 26
- Breast of Northumbrian duck, celeriac and apple puree, Lyonnaise fondant, Savoy cabbage, local blackberries, red wine 28
- Beer-battered North Sea haddock, hand cut chips, crushed peas, tartar sauce 15

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

Steaks are served with a choice of one side & one sauce:

8oz Rump 19

10oz Ribeye 26

8oz Fillet 30

Chateaubriand to share, two sides, two sauces, Forge salad - ask server

Sauces: peppercorn | bearnaise | Forge steak butter

SIDES 4.5

- Koffman fries, truffle oil, parmesan | hand-cut chips | Baby gem, caesar dressing, olive oil croutons
- | Fine green beans, shallot and hazelnut butter | Korean glazed greens, peanuts |

AFTERS

- Vanilla bean panna cotta, English strawberries, Forge shortbread 7.5
- Valrhona chocolate brownie, caramel ice cream, honeycomb 7.5
- Sticky toffee pudding, butterscotch sauce, vanilla ice cream 6.5
- Blueberry and almond bakewell tart, lemon curd and vanilla ice cream 7.5
- Raspberry and caramelised white chocolate sundae, honeycomb, vanilla ice cream 8.5

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

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