

Sunday at The Forge

Small plates

Freshly baked sourdough, Estate Farm dairy butter **4.5 *G**

Cumberland scotch egg, celeriac remoulade, homemade brown sauce **8.5**

Slow cooked chicken thigh and pesto arancini, bacon mayo **8**

Warm salad of roasted squash, feta, mint, Autumn leaves, cider vinegar & maple dressing **9.5 (GF)**

Carpaccio of heritage beetroot, goats cheese, toasted walnuts, watercress, blood orange and honey dressing **9.5 (GF)**

Beer battered king prawns, lemon, garlic and parsley aioli **8.5 *G**

Roasts 15.95

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

Topside of Aberdeen Angus dry aged **beef**

Leg of Northumbrian hill **lamb**

Free range **pork** loin

Roasted breast of **chicken**, sage and onion stuffing

Celeriac steak (v)

Taleggio cheese and caramelised onion **soufflé** (v)

Small portion **10**

Cauliflower cheese to share **5.5**

Desserts

Cheeseboard - Yorkshire blue, Wookey hole cave aged cheddar, Ragstone goats cheese, apple & cider chutney, pickled celery **9**

Pistachio & polenta cake sundae, vanilla ice cream, citrus syrup, chantilly **9**

Banoffee pie, caramelised bananas, chantilly cream **8.5**

Warm chocolate brownie with Baileys ice cream **8**

Sticky toffee pudding, vanilla ice cream, butterscotch sauce **9**

Autumn fruit trifle - creme pat, chantilly, red wine pears and plums, flaked almonds £9 **(GF)**

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

***G - Gluten free alternatives available (GF) - Gluten free**