

SNACKS

- Specially marinated Spanish olives £4.5 **(V) (GF)**
- Freshly baked sourdough, Estate Farm dairy butter £4.5 **(V) *G**
- Fire roasted smoked Belazu almonds £4.5 **(V) (GF)**
- Beer battered king prawns, parsley, lemon & garlic aioli £8.5 ***G**
- Crispy curried falafel, lime, coriander dressing £6.5 **(V) (GF)**

SMALL PLATES

- Slow cooked chicken thigh and pesto arancini, bacon mayo £8
- Roasted king scallops, celeriac puree, pickled pear relish, candied walnuts, watercress £14 **(GF)**
- Cumberland scotch egg, celeriac remoulade, homemade brown sauce £8.5
- Carpaccio of heritage beetroot, goats cheese, toasted walnuts, watercress, blood orange & honey dressing £9.5 **(V) (GF)**
- French Cafe salad - pear, walnut, chicory, blue cheese, chives, French dressing £8 **(V) (GF)**
- Warm salad of roasted squash, feta, mint, Autumn leaves, cider vinegar & maple dressing £9 **(V) (GF)**

LARGE PLATES

- Twice baked caramelised red onion and taleggio cheese souffle, heirloom tomato salad, rocket, aged balsamic £17 **(V)**
- Rare roast loin of venison, griottine cherries, pear puree, roasted salsify, buttered kale, red wine £24 **(GF)**
- Pan fried sea trout, Jerusalem artichoke puree, wilted spinach, pink fir apple potatoes, brown butter shrimps £24 **(GF)**
- Beer-battered North Sea haddock, hand cut chips, crushed peas, tartar sauce £16 ***G**

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: **(GF)**

8oz Rump £20 10oz Ribeye £27 8oz Fillet £30

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

Sauces: peppercorn | bearnaise | garlic, parsley & lemon butter

SIDES £4.5

- Skin on fries, truffle oil, parmesan **(GF)** | hand-cut chips **(GF)** | Korean glazed greens, peanuts **(GF)**
- Mixed pickled salad **(GF)** | Tenderstem broccoli, hollandaise, garlic and parmesan bread crumb

AFTERS

- Cheeseboard - Yorkshire blue, Wookey hole cave aged cheddar, Ragstone goats cheese, apple & cider chutney, pickled celery £10 ***G**
- Warm chocolate brownie, Baileys ice cream, salted caramel sauce £8.5
- Banoffee pie, caramelised banana, chantilly cream £8.5
- Sticky toffee pudding, butterscotch, vanilla ice cream £9
- Autumn fruit trifle - creme pat, chantilly, red wine pears and plums, flaked almonds £9 **(GF)**

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

Ask your server for our current vegan dishes available.

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