

Brunch 10:30am - 5pm, breakfast section until 3pm

BREAKFAST (Available until 3pm)

- **The Full Forge:** 2 poached free range eggs, 2 local pork sausages, maple glazed pig belly bacon, Stornoway black pudding, *homemade baked beans (*contains smoked pancetta) and hash brown, roasted baby tomatoes, baked field mushroom, sourdough, estate farm dairy butter £14
- **Eggy Bread:** Artisan sourdough, free range egg pan-fried in brown butter, parma ham, Wookey hole cave aged cheddar, tomato relish and watercress £9.5
- **Eggs Benedict:** 2 poached free range eggs, prosciutto, hollandaise sauce, toasted sourdough £12 *G
- **Eggs Royale:** 2 poached free range eggs on toasted sourdough, lemon hollandaise, smoked salmon £13 *G
- **Eggs on toast:** 2 free range eggs anyway, on toasted sourdough, cultured estate farm dairy butter £7.5 *G (V)
- **Italian Eggs:** 2 free range eggs cooked in pomodoro sauce with mozzarella, olive oil, sourdough and fried basil £9 (V) *G

SWEET

- Cinnamon sugared churros (*choice of raspberry syrup or white/milk choc sauce*) £7.5
- Cheeseboard - Yorkshire blue, Wookey hole cave aged cheddar, Ragstone goats cheese, apple & cider chutney, pickled celery £10
- Blackberry bakewell tart, vanilla ice cream £8.5
- Summer strawberry sundae; English strawberries, strawberry glaze, lemon chantilly, vanilla ice cream £8 (GF)
- Homemade ice creams / sorbets £5.5 - **Pick 3 flavours:**
Sorbets: pear, tropical, strawberry. Ice creams: vanilla, mint choc chip.

SIDES £4.5

- Skin on fries, parmesan and truffle oil £4.5 (GF) - Hand cut chips £4.5 (GF)
- Mixed leaf salad, pickled cucumber & onions £4.5 (V)

***G- GLUTEN FREE ALTERNATIVES AVAILABLE.**
(V)- VEGETARIAN (GF)- GLUTEN FREE

SNACKS / SMALL PLATES

- Sundried tomato and mozzarella arancini, basil aioli £8 (V)
- Fire roasted smoked almonds £4.5 (GF)
- Specially marinated Spanish olives £4.5 (GF)
- Selection of bread and Estate dairy butter £4.5 *G
- French cafe salad; pear, walnut, chicory, blue cheese, chives, french dressing £8 (V)
- Greek salad; charred cucumber, feta, pickled red onions, heritage tomatoes, black olives, paprika salted watermelon £9 (V) (GF)
- Cumberland scotch egg, celeriac remoulade, homemade brown sauce £8.5
- Roasted king scallops, asparagus & pea puree, smoked bacon emulsion, asparagus, straw potatoes £14 (GF)

SAVOURY

- Linguine carbonara; linguine, pancetta, aged parmesan, cracked black pepper £14
- Beer battered North Sea haddock, hand cut chips, crushed peas, tartar £16 *G
- Lemon & thyme courgette basil risotto; lemon & basil oil, aged parmesan £13 (V)(GF)
- Aberdeen Angus burger, tomato, smoked cheddar, pickled red onion, classic burger relish, fries £15
- Herb roasted chicken breast Caesar salad, crispy focaccia croutons, marinated anchovies, pancetta, aged parmesan, soft boiled Cacklebean egg £15 *G
- Twice baked goats cheese and sundried tomato souffle, spring salad of chicory, baby gem, rocket, spring onions, jersey royal potato, basil pesto £17 (V)
- American-style savoury herb waffles; southern fried chicken, smoked bacon, maple syrup

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 £26 8oz Fillet £30

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

Sauces: peppercorn | bearnaise | black garlic, truffle and tarragon butter | chilli and garlic butter

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