

# Festive Brunch

## 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 (\*contain smoked pancetta) and hash brown, roasted baby tomatoes, baked field mushroom, sourdough, estate farm dairy butter £14 \***G**
- **Huevos Rancheros:** fried corn tortillas, 2 fried eggs, pico de gallo salsa, coriander £9.5 **(GF)** - **Add barrel aged feta £2** - **Add baby chorizo £2.5**
- **Coddled eggs**, both served with Sourdough soldiers: £8.5 \***G**
  - 2 free range eggs, kettle ham, pitchfork cheddar, confit onion & parsley **OR**
  - 2 free range eggs, roasted red peppers, grilled portobello mushrooms, smoked applewood. **(V)**
- **Eggs Benedict:** 2 poached free range eggs, prosciutto, Hollandaise sauce, toasted sourdough £12 \***G**
- **Eggs Royale:** 2 poached free range eggs on multigrain sourdough toast, lemon hollandaise, Chapel and Swan smoked salmon £13 \***G**
- **Eggs on toast:** 2 free range eggs anyway, on toasted sourdough, cultured estate farm dairy butter £7.5 \***G, (V)**

## SWEET

- American style waffles, maple, pecan, vanilla ice cream £7.5
- Chocolate & praline pave, griottine cherries, cherry sorbet £8.50
- Christmas pudding, brandy butter sauce £7.50 **(GF)**
- Trifle - Joconde sponge, macerated raspberries, raspberry & sherry jelly, creme patisserie, chantilly cream, toasted almonds £8
- Cheeseboard - Yorkshire blue, Wookey hole cave aged cheddar, Ragstone goats cheese, apple & cider chutney, pickled celery £9

## SIDES

- 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)**
- French cafe salad of pear, walnut, chicory, blue cheese, french dressing £5

**\*G- GLUTEN FREE ALTERNATIVES AVAILABLE.**

**(V)- VEGETARIAN (GF)- GLUTEN FREE**



## SNACKS

- Bolognese arancini, basil mayo, aged parmesan £7.5
- Fire roasted smoked almonds £4.5 **(GF)**
- Honey glazed cashew nuts £4.5 **(GF)**
- Specially marinated Spanish olives £4.5 **(GF)**
- Cumberland sausage, smoked bacon, sage and onion scotch egg, sprout remoulade, cranberry ketchup £8.5
- Roasted king scallops, brown butter waffle, sweetcorn puree, smoked bacon jam, curried butter, watercress £13.5 \***G**
- Duck liver mousse, plum & ginger chutney, toasted brioche, house salad £8.5 \***G**
- Prawn Cocktail - Lemon & olive oil poached king prawns, roasted red peppers, marie rose sauce, baby gem lettuce, pickled cucumbers £9 **(GF)**
- Heritage carrots, pickled beets, glazed goats cheese, maple granola, watercress £8 **(V) (GF)**
- French cafe salad-pear, walnut, chicory, blue cheese, chives, french dressing £7 **(V)**
- Selection of bread and Estate dairy butter £4.5 \***G**
- Vegetables sott'olio, focaccia £7.5 \***G, (V)**

## SAVOURY

### Ask your server about steaks on offer today

- Winter vegetable chestnut & blue cheese pithivier, buttered greens & red wine £18 **(V)**
- Roasted king scallops, brown butter waffle, sweetcorn puree, smoked bacon jam, curried butter, watercress £13.5 \***G**
- Crispy pork belly, braised spiced red cabbage, black pudding mashed potatoes, wholegrain mustard cream, fried sage £22 \***G**
- Beer battered North Sea haddock, hand cut chips, crushed peas, tartar £15 \***G**
- Thyme rosemary & garlic roasted Turkey breast, creamed sprouts with smoked bacon & chestnuts, roasted roots, christmas stuffing & cranberry sauce £22 **(GF)**
- Pan-fried Salmon, roast potato puree, buttered spinach, cranberry & pistachio crumb, rosemary beurre blanc £22 **(GF)**

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

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