



## Menu ( 3PM ONWARDS )

### QUICK SNACKS 4.5

Sourdough, estate dairy butter / Rosemary sea salt focaccia with Spanish olive oil and balsamic vinegar / Fire roast smoked almonds / Spanish marinated olives / Balsamic glazed pickled onions / Koffman fries, truffle oil, parmesan / Hand-cut chips

### COLD PLATES

- Fresh burrata, romesco, smoked almonds and rocket 12
- Spanish charcuterie plate with cornichons 12
- British venison salami charcuterie plate 12
- Pitchfork cheddar, onion chutney, Northumberland honey 7
- Moroccan style hummus, dukkah, chargrilled pittas 6.5
- Baba ganoush, zaatar, confit garlic oil, chargrilled pittas 6.5
- Forge Greek salad 6.5

### HOT PLATES

- Baked St Marcellin cheese, studded with rosemary and confit garlic, Peters yard crispbreads 12
- Scotch egg, celeriac, pickled apple and watercress 8.5
- BBQ baby Spanish chorizos, romesco, crumbled feta, grilled spring onions 8.5
- Tempura marinated baby artichokes, chilli and lime mayo 7.5
- Salt cod croquette, saffron and roasted garlic aioli 8.5
- Forge fried chicken, Indian spices, coconut, mango and coriander yoghurt 7.5
- Chargrilled lamb kofta, pickled red cabbage, harissa, lime, chargrilled pittas 8.5
- Beer battered monkfish cheeks, yoghurt aioli, harissa 7.5

*Please Inform your server of any food allergies, intolerances and special dietary requirements before placing your order.*  
Please tag us into your stories / reels / posts @theforgefood