

Sunday at The Forge

Small plates

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

Cumberland scotch egg, homemade piccalilli, blood orange gel, watercress **8.5**

Smoked chipotle beef cheek arancini, truffle & parmesan cream **8**

French cafe salad - chicory, blue cheese, walnuts, chives, peas, french dressing **8 V GF**

Crayfish cocktail, roasted red peppers, baby gem lettuce, pickled cucumbers, marie rose sauce **9 GF**

Ham knuckle & Wookie hole aged cheddar cheese croquette, red onion marmalade, winter leaves **8.5**

Pickled heritage beetroot, goats cheese mousse, toasted pine nuts, aged balsamic, sourdough flatbread, watercress **9**

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**, onion stuffing

Celeriac steak **VG**

Smoked applewood cheese and spinach **soufflé V**

Smaller portion **10**

Cauliflower cheese to share **5.5**

Desserts

Biscoff cheesecake, whipped cream, biscoff biscuit **8**

Clementine eton mess, clementine gel, whipped cream, crushed meringue, fresh clementines **9 GF**

Dark chocolate mousse, griottines cherries, sesame seed tuile **9**

Vegan winter fruit pie, vegan vanilla ice cream **8 VG**

Cheeseboard - Yorkshire blue, Wookey hole cave aged cheddar, Ragstone goats cheese, apple & cider chutney, pickled celery **10 *G**

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

***G- GLUTEN FREE ALTERNATIVES AVAILABLE. VG - VEGAN V- VEGETARIAN GF - GLUTEN FREE**