

Sunday at The Forge

Small plates

Freshly baked sourdough, Estate Farm dairy butter **£4.95 *G**

Cumberland scotch egg, bacon jam, apple puree, watercress **£8.95**

Roasted red pepper, vine tomato arancini, wild garlic mayo **£9**

Spring salad of wye valley asparagus, feta cheese, mint, English radishes, sourdough croutons **£8 V GF**

Duck liver pate, toasted ciabatta, spiced plum chutney, house pickles, watercress **£11 *G**

Salmon Gravavlax, pickled beets & cucumber, rye bread, creme fraiche & dill **£10 *G**

Creamed goats cheese, roasted marinated artichokes, sourdough croutons, rocket & olive oil **£9 V GF**

Doreen's black pudding, rhubarb chutney, crispy fried onions, wholegrain mustard dressing, watercress
£9.5 V GF

Roasts £16.95

All roasts are served with mashed potatoes, roast potatoes, crushed carrot & 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**

Wild garlic and mozzarella cheese **soufflé V**

Smaller portion **£11.5**

Cauliflower cheese to share **£5.5**

Desserts

Vanilla cheesecake, fresh strawberry compote, chantilly cream, strawberry sauce **£8.5**

Dark chocolate brownie, salted caramel ice cream **£8.5**

White chocolate sponge sundae, raspberry compote, vanilla ice cream, honeycomb **£8.5 GF**

Forest fruit sundae, vanilla ice cream **£8.50 VG**

Warm rhubarb bakewell tart, vanilla ice cream **£8.5**

Eton Mess, lemon curd, chantilly cream, meringue, strawberry sauce **£9**

Cheeseboard - Rutland red, Winslade and Barkham blue, Heather honey, smoked chilli jelly,
pickled celery, Peters yard crackers, Estate farm dairy butter **£12 *G**

Selection of Ice cream and sorbets **£6.00**

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

***G - GLUTEN FREE ALTERNATIVES AVAILABLE. *VG - VEGAN OPTION AVAILABLE.**

V - VEGETARIAN. GF - GLUTEN FREE

Ask your server for our current vegan dishes available.