

Sunday at The Forge

Small plates

Freshly baked sourdough, Estate Farm dairy butter 4.5

Bolognese arancini, basil mayo, aged parmesan 7.5

Confit of salmon belly, warm potato salad, shallot, caper and wholegrain mustard dressing, chicory, radicchio, roasted hazelnuts 8.5

Cumberland scotch egg, celeriac remoulade, pancetta, apple, brown sauce 8.5

Rare seared tuna loin, wasabi creme fraiche, pickled daikon and ginger, coriander and sesame 11

French cafe salad, pear, walnut, chicory, blue cheese, chives, French dressing 7

Roasts 15.95

Topside of Aberdeen angus dry aged beef

Leg of Northumbrian hill lamb

Free Range pork loin

Breast of chicken, sage and onion stuffing

Vegetarian option of the day

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All roasts are served with creamed potato, roast potatoes, crushed swede, buttered greens, glazed carrot, Yorkshire pudding and gravy

Half portions are available 8.5

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Cauliflower cheese to share 5.5

Desserts

Steamed ginger pudding, vanilla sauce 7

Apple, blackberry and pear crumble, vanilla sauce 7.5

Cherry bakewell tart, Disaronno cream, cherry syrup 8.5

Warm financier, honey roasted figs and plums, nutmeg ice cream 7.5

Vanilla rice pudding, berry jam 7

Please inform us of any food allergies, intolerances or dietary requirements before placing your order.

Half portions are available - please ask for other children's options.

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