

## SNACKS

- Specially marinated Spanish olives 4.5 **(GF)**
- Freshly baked bread selection, Estate Farm dairy butter 4.5 **\*G**
- Fire roasted smoked Belazu almonds 4.5 **(GF)**
- Honey roasted cashews 4.5 **(GF)**
- Bolognese arancini, basil mayo, aged parmesan 7.5

## SMALL PLATES

- Prawn cocktail- Lemon & olive oil poached king prawns, roasted red peppers, marie rose sauce, baby gem lettuce, pickled cucumber 9 **(GF)**
- Roasted king scallops, brown butter waffle, sweetcorn puree, smoked bacon jam, curried butter, watercress 13.5 **\*G**
- Cumberland scotch egg, celeriac remoulade, brown sauce, apple and pancetta 8.5
- Mixed charcuterie, cornichons, pickles, sourdough, Estate dairy butter 10 **\*G**
- Duck liver mousse, plum & ginger chutney, toasted brioche, house salad 8.5 **\*G**
- Parsnip & confit garlic soup, hazelnuts, chives & sourdough 8 **(V) \*G**
- French Cafe salad - pear, walnut, chicory, blue cheese, chives, French dressing 7 **(V)**

## LARGE PLATES

- Za'atar roasted heritage carrots, butter carrot puree, buttered spinach, smoked almond & coriander pesto, samphire bhaji 13 **(V), (GF)**
- Roast pork loin steak, sage & onion potato galette, braised red cabbage, wholegrain mustard cream, crackling 26 **(GF)**
- Beer-battered North Sea haddock, hand cut chips, crushed peas, tartar sauce 15 **\*G**
- Herb crusted fillet of halibut, thyme & garlic roasted ratte potatoes, oyster mushrooms, buttered spinach, truffle emulsion 28 **(GF)**

***All of our steaks are Aberdeen Angus and are dry aged on the bone for a minimum of 28-35 days***

Steaks are served with a choice of one side & one sauce: **(GF)**

8oz Rump 19

10oz Ribeye 26

8oz Fillet 30

Chateaubriand to share, two sides, two sauces, Forge salad - ask server

**Sauces:** peppercorn | bearnaise | Forge steak butter

## SIDES 4.5

Skin on fries, truffle oil, parmesan **(GF)** | hand-cut chips **(GF)** | Korean glazed greens, peanuts **(GF)**  
| Tenderstem broccoli, hollandaise, garlic, thyme & grana padano crumb

## AFTERS

- Steamed ginger sponge, vanilla sauce 7
- Apple, blackberry and pear crumble, vanilla sauce 7
- Banoffee pie - banana, caramel, chantilly cream 8
- Warm financier, honey roasted figs & plums, nutmeg ice cream 8.5
- Vanilla rice pudding, berry jam, cinnamon shortbread 7.5 **\*G**

**\*G - Gluten free alternatives available (GF) - Gluten free (V) - Vegetarian**

**Ask your server for our current vegan dishes available**

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