

# THE FORGE



## S N A C K S

**BBQ Padrón peppers** £6.50  
*minus 8 maple and sea salt*

**Taramasalata** £7.50  
*Artichoke crisps, pickled cucumber*

**Glazed chicken wings** £7.50  
*Satay, curried nuts*

**Haggis scotch egg** £7.50  
*Raisin gel*

## S T A R T E R S

**Blythburgh pork cheek** £10.00  
*Cauliflower, raisin, ponzu*  
*Paired with 125ml Equino malbec £6.70*

**Sweet potato, coconut velouté** £9.00  
*Burnt chili dressing*  
*Paired with 125ml Reisling £7.00*

**Cured North Sea salmon** £12.00  
*Buttermilk, radish, wasabi, artichoke*  
*Paired with 125ml Albarino £6.75*

**BBQ beetroot** £10.00  
*Harissa, ajoblanco, hazelnut*  
*Paired with 125ml Montepulciano £6.75*

## M A I N S

**Cumbrian chicken breast** £26.00  
*Butterbean puree, baby carrot, leek*  
*Paired with 175ml rioja blanco £10.75*

**Scottish Highland venison** £28.00  
*Boulangere, date, celeriac, pear*  
*Paired with 175ml Cousino Macul £10.75*

**Scottish cod loin** £28.00  
*Chorizo, haricot beans, fennel*  
*Paired with 175ml Albarino £9.50*

**Leek and jersey royal terrine** £20.00  
*Dashi, hen of the wood's, shallot*  
*Paired with 175ml Chardonnay £12.00*

## D R Y A G E D B E E F

### TO SHARE

40– 60 day dry-aged steaks, choose from our selection of Sirloin or Ribeye from our dry age fridges. Steak sizes are subject to availability, typically ranging from 650g – 1.2kg.

Please ask your server to view the steaks.

Angus, Hereford and Devon £11.50/100g  
accompanied with chimichurri, pickled shallot, and watercress.  
(Some of these cuts can take some time, anything over 1kg may take over 1 hour!)

## S A U C E S

£ 3 . 7 5

Red wine jus

Truffle Jus

Peppercorn

## B U T T E R S

£ 3 . 5 0

Confit garlic

Truffle & Chive

## S I D E D I S H E S £ 6 . 0 0

Glazed Chantenay carrots, hazelnut dressing

Dirty mash

Triple cooked chips

Purple sprouting broccoli, brown butter, shallots

## D E S S E R T S

**Sticky date sponge** £10.00  
*miso caramel, vanilla ice cream*  
*Paired with 100ml Concieto Tawny port £7.00*

**Forced rhubarb** £10.00  
*White chocolate, shortbread crumble, meringue*  
*Paired with 125ml Muscat £13.25*

**Selection of British cheeses** £15.00  
*Chutney, pickled walnut, crackers, grapes*  
*Paired with 100ml Concieto Tawny port £7.00*

**Dark chocolate mousse** £10.00  
*Honeycomb, mint ice cream*  
*Paired with 125ml Cousino Macul £7.65*



If you have any allergies, please inform your waiter.  
Whilst we will make every effort to ensure that your meals are free from allergens, we are a small kitchen where all fourteen allergens are present and cannot guarantee that all traces are eliminated. Please be aware that game may contain shot.  
A Discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT