

# FORGE

## FOR THE TABLE

CHARCUTERIE SELECTION BOARD	18	BREAD & OLIVES <b>VE</b>	7
MIXED BOARD	19	CHEESE SELECTION BOARD <b>V</b>	17

## STARTERS

SOUP OF THE DAY Ciabatta	9	POPCORN SHRIMP Miso Mayo	13
HOT SMOKED SALMON TARTARE Crostoni	12	MUSHROOM ARANCINI <b>V</b> Truffle mayo	9
WILD BOAR TERRINE Sourdough	11	BRUSCHETTA <b>V</b> Heritage tomato, crostoni	9
CLASSIC PRAWN COCKTAIL Spicy Mary Rose	12	VEGETABLE SKEWERS <b>GF V</b> Hot sauce	10

## MAINS

SWEET POTATO TORTELLONI <b>V</b> Caramelised walnuts, parmesan	17	CHEESE & BACON BURGER Fries, hot sauce	19
CHICKEN CAESAR SALAD Crispy parmesan, egg	17	FALAFEL BURGER <b>VE</b> Fries	17
BEER BATTER FISH & CHIPS <b>GF</b> Mint peas, tartare sauce	18	SALMON TERIYAKI Quinoa salad	19
CHICKEN & LAGER PIE Mash, greens, gravy	19	PAN FRIED SEA BREAM <b>GF</b> New potatoes	21
BEEF & ALE PIE Mash, greens, gravy	19	WILD MUSHROOM RISOTTO <b>V GF</b> Rocket, parmesan	17
SAUSAGE & MASH Onion gravy	17	LAMB CHOPS White bean puree, new potatoes	26

## STEAKS

SIRLOIN <b>GF</b>	28	RIBEYE <b>GF</b>	32	FILLET <b>GF</b>	38
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Steaks all served with fries and peppercorn or Bernaise sauce

## SIDES

BROCOLLINI, ALMOND FLAKES <b>VE</b>	6	FRIES <b>VE</b>	6
ROAST VEGETABLES <b>VE</b>	6	TRUFFLE FRIES <b>V</b>	7
CHUNKY CHIPS <b>VE</b>	6	HOUSE SALAD <b>V</b>	6

**VE** VEGAN    **V** VEGETARIAN    **GF** GLUTEN FREE

Our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, and menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.

**F O R G E**