

MAIN MENU

Served from 11.30am - 8.30pm Monday - Thursday, 11.30am - 8:45pm Friday & Saturday



STARTERS

Mussels in Chilli & Coconut Sauce with coriander and lime, served with Nordic bread	7.50
Whipped Goats Cheese & Heritage Beetroot with crab-apple jam and beetroot powder (v)	6.50
Chicken Liver Pate with charred shallot, roasted walnuts and Salsa Verde	7.00
Salmon, Haddock & Prawn Fishcake with red pepper coulis and tartar sauce	7.50
Ham, Chicken & Duck Terrine with rocket and caramelised red onion	8.00
Antipasti Board with sliced meats, olives, dipping oil and heritage bread	8.00
Garlic Mushrooms on Toast in a creamy sauce garnished with rocket (v)	7.00
Soup of the Day with warm heritage bread and butter (v/vg)	5.50

MAINS

The Forge Beef, Mushroom & Ale Pie served with a choice of potato, seasonal vegetables and pie gravy	15.00
The Forge Cornfed Chicken Kiev with mousseline potato, French beans, Blue cheese, bacon and a parmesan and rocket garnish	16.95
Slow Cooked Belly Pork served with purple sprouting tender stem broccoli, black pudding soil, parsnip puree, Parmentier potatoes and an apple crisp	16.95
Cod Supreme with Clams served with sauteed chard, tender stem broccoli, samphire, poached egg and cucumber ketchup	17.95
Lamb Rump served pink with pea and garlic puree, rosemary, sauteed chard, potato croquette and port jus	18.95
Lentil & Butternut Squash Dahl with spinach, saffron rice, coriander, pomegranate, red onion, fresh mango and minted yogurt. Served with Naan bread (v) <i>(vegan option available)</i>	13.95
The Forge Signature Fish & Chips Atlantic haddock in beer batter, served with pea and mint puree, tartar sauce and triple cooked chunky chips <i>(GF option available on request)</i>	14.95
Beef Stroganoff Filet of beef in a creamy paprika and mushroom sauce, served with saffron rice	14.95

FROM THE GRILL

all served with chunky chips and crunchy coleslaw

The Forge Signature Burger Brioche bun, 8oz beef burger, cheddar cheese, gherkin, red onion, house burger sauce, tomato and lettuce	13.95
Hog Pork Burger Brioche bun, 8oz pork burger, chorizo slices, smokey BBQ sauce, crispy streaky bacon and lettuce	13.95
10oz D Cut Gammon Steak with a fried egg on top, crunchy coleslaw and salad garnish (gf)	12.95

STEAK

Cooked to your liking and served with salsa Verde flat cup mushroom, onion ring and chunky chips
(GF option available on request)

10oz Sirloin	19.95
10oz Ribeye	21.95
8oz Fillet	26.95

SAUCES & DIPS

Peppercorn Sauce (gf)	2.95
Sauce Diane (v/gf)	2.95
Stilton Sauce (v/gf)	2.95

SIDES

Mixed Olives (vg/gf)	3.50
Heritage Bread (vg) with dipping oil and homemade tapenade	4.95
Garlic Bread baked sourdough baguette with lashings of garlic butter	4.95
Seasonal Heritage Vegetables (vg/gf)	3.50
Garlic Butter Mushrooms (v/gf) with parmesan cheese	3.50

CHIPS

Parmesan Truffle Oil Chips (v/gf)	4.50
Halloumi Fries	4.50
Skinny Fries (vg/gf)	3.50
Sweet Potato Fries (vg/gf)	3.50
Homemade Chunky Chips (vg/gf)	3.50

This menu is an example of the foods we offer. All our food is homemade and made using fresh local ingredients, so the menu varies from time to time.

Allergens:
Food allergy? Ask before you eat...
We handle allergens in our kitchen on a daily basis, so please ask a member of the team about ingredients in your meal before placing an order. Thank you.

