

SUNDAY MENU

Served all day Sunday from 12 o'clock till 7pm



TO START

Scallops with coriander and lime, served with Nordic bread **£9.50**

Goats Cheese Cheesecake with hazelnut base, balsamic red onion jam and leaves (v) **£7.50**

Scotch Egg with hollandaise sauce, crispy gammon pieces and spring greens **£7.00**

Garlic Mushrooms on Toast in a creamy sauce garnished with rocket (v) **£7.00**

Asparagus with parma ham, poached egg and parsley emulsion **£7.00**

Antipasti Board with sliced meats, olives, dipping oil and heritage bread **£8.25**

Minted Pea Soup with crispy pieces of gammon, bread and butter **£5.75**

SUNDAY LUNCH

HOMEMADE Sunday Lunch **£16.95**

Your choice of meat, served with pan roasted carrots, broccoli, cauliflower cheese, new rosemary roast potatoes, mash potatoes, Yorkshire pudding and gravy

(Childs portion available £8.95)

Choose from:

Roast Sirloin of Beef – served rare

Cornfed Chicken Supreme

Roast Horseshoe of Gammon

MAINS & MORE

Fish en Papillote **18.95**
Fillet of Dorade steamed in a parcel with courgette and lemon & basil drizzle served with tender stem broccoli, new potatoes and hollandaise sauce (gf)

Braised Broccoli **15.95**
served with a sweet potato & red lentil croquette, cauliflower cheese, pan roasted carrot, new rosemary roast potatoes, Yorkshire Pudding and gravy

The Forge Chicken and Leek Pie **15.00**
served with a choice of potato, seasonal vegetables and pie gravy

The Forge Signature Fish & Chips **14.95**
Atlantic haddock in beer batter, served with pea and mint puree, tartar sauce and triple cooked chunky chips
(GF option available on request)

SIDES & NIBBLES

Heritage Bread (vg) **4.95**
with dipping balsamic vinegar, olive oil and homemade salsa verde

Garlic Bread **4.95**
baked sourdough baguette with lashings of garlic butter

Mixed Olives (vg/gf) **3.50**

