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Sample 7 Course Menu

House Made Focaccia

seasonal herb butter

Cheshire Brassica

putanesca, olive

BBQ Stone Bass

confit tomato, basil & lime

Cotswold Fallow

king oyster mushroom, whipped bone marrow

Raspberry Sorbet dark chocolate soil

Dark Chocolate Cremeux

malt ice cream, honeycomb

Petit Fours

Jaunty Goat coffee

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

