



THE FORGE

MOTHERS DAY

3 COURSES £45

Starters

Sweet potato velouté, burnt chilli dressing, sour dough crouton
BBQ Padron peppers, minus 8 maple and seas salt
Pork neck terrine, burnt apple ketchup, apple chutney, crackling
Cured North Sea salmon, buttermilk, wasabi, radish

Roasts

BBQ rump of lamb, beetroot puree, juniper berry jus
Roast sirloin of beef, celeriac puree, truffle jus
Supreme Cumbrian chicken, parsnip puree, roast bone jus
Scottish cod loin, pomme Anne, leek, chorizo dashi
Leek and jersey royal terrine, hen of the woods, dashi, shallots

All our roasts come with chive and garlic butter roast potatoes, Maple glazed carrots, buttered greens, and beef fat Yorkshire puddings.

Desserts

Sticky date Sponge, miso caramel, vanilla ice cream
Selection of British Cheeses, chutney, pickled walnut, crackers, grapes
Dark chocolate mousse, honeycomb, mint ice cream
Yuzu custard tart, lemon thyme gel, burnt meringue

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.