

## S N A C K S

**Olives** £5.00  
House pickled chillis

**Grass fed ox cheek croquette's** £9.00  
Garlic aioli

**BBQ Padron peppers** £6.00  
Maple, minus 8 vinegar

**Wild boar sausage roll** £7.50  
With house condiments

## S T A R T E R S

**Scottish monkfish** £10.00  
Fennel, cucumber, tomato, bhaji

**Jerusalem artichoke & mushroom tart** £9.00  
*Smoke cheddar, shiitake, aged sherry vinegar*

**Blythburgh farm pork belly** £8.50  
Parsley sauce, gherkin, crackling

**Isle of Wight tomato** £8.50  
Crouton, Basil, gazpacho

## M A I N S

**Cumbrian Lamb** £26.00  
BBQ neck, glazed belly, anchovy, beetroot

**Cumbrian chicken** £24.00  
Roast cauliflower, yeast, raisin, Hasselback

**Stone bass** £26.00  
Bouillabaisse, smoked aubergine, courgette, tomato

**Celeriac** £20.00  
Miso, seaweed, mushroom, dashi

## F R O M T H E G R I L L

**The Forge Burger** £17.50  
Wagyu and brisket patty, beef tomato, relish, house pickles, burger sauce

**Picanha (227g)** £24.00  
Cut from the rump cap, which rests on the top of rump, great flavour, moderate marbling

**Bavette (227g)** £22.00  
Known as the 'butcher's cut', from the lower belly of the cow, great flavour, moderate marbling

## S H A R I N G S T E A K S

Our 30 to 50-day dry-aged steaks, please choose from our selection of cuts from our dry-age fridges. Steak sizes are subject to availability and typically range from 400g to 1.2kg. Accompanied with chimichurri, pickled shallots and watercress

**Grass Fed Fillet** £15.50 (per 100g)  
Our most tender muscle cut from the back of the cow, subtle flavour, minimal marbling

**Heritage Sirloin** £12.50 (per 100g)  
Tender muscle from the back of the cow, strong flavour, minimal marbling

**Ribeye** £11.00 (per 100g)  
Cut from the rib section, exceptional flavour, generous marbling

**Rump Cap** £8.50 (per 100g)  
Cut from the top of the Rump, great flavour, moderate marbling

## S A U C E S

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Peppercorn

Mushroom sauce

Brown butter hollandaise

Red wine jus

## S I D E D I S H E S

Dirty mash £6.00

Triple cooked chips, house katsu emulsion £6.00

Creamed leeks, spinach, Pommery mustard £5.50

Purple sprouting, buttermilk, crispy garlic £5.50

BBQ beetroot, Ajo blanco, grapefruit £5.00

## D E S S E R T S

White chocolate mousse £9.00  
Raspberry, meringue, lemon verbena

Goats milk pannacotta £8.00  
Pineapple, sugar tuile, Marigold

Cluizel 63% chocolate £9.00  
Coffee, hazelnut, crème fraiche

Selection of British cheeses for 2 £19.00  
Quince, grape, pickled walnut, crackers

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