

THE FORGE KITCHEN

• Smokehouse & Bar •

Born from the heat, flames and stripped back elements found in the Blacksmith's forge, our concept is simple... Food cooked as nature intended. No frills, no fuss, over smoke and fire. Go clean and lean or go 'full Forge' with something a whole lot more indulgent...

#forgeyourway

WE MIGHT BE MISSING A DISH OR TWO, BUT...

Our full main menu will be back in January! Ask your server about booking our special 2/3 course Festive Menu - available now.

NIBBLES

- PORK PUFFS 2.5
- SMOKED ALMONDS 2.5 (G)
- SMOKED OLIVES 3.5 (G) (VE)
- SUNDRIED TOMATOES 3.5 (G) (VE)
- SOURDOUGH & BUTTER 3.5

FORGE FLAVOURS

Small bowls & plates - Perfect to share

5.5 each / Any 3 for 14

- SMOKED SAUSAGE & CHORIZO (G)
- COD CHEEK SCAMPI,
TARTARE DIP (G)
- SMOKED BRISKET & BACON,
YORKSHIRE PUD
- GARLIC WILD SHROOMS (G) (VE)
- HALLOUMI BITES,
SWEET CHILLI DIP (V) (GFO)
- SMOKED MACKEREL PÂTÉ,
SOURDOUGH (GFO)
- CRISPY FRIED WHITEBAIT,
SMOKY TOMATO DIP (G)
- SMOKED LAMB BELLY RIBS (G)

A GUIDE TO OUR FOOD

G GLUTEN FREE | GFO GLUTEN FREE OPTION
V VEGETARIAN | VO VEGETARIAN OPTION
VE VEGAN | VEO VEGAN OPTION

For information about the ingredients in each one of our dishes, please ask to see our Allergen Menu for all you need to know.

FORGE IT YOUR WAY

Choose *exactly* what your meat, fish, steak, burger or veg comes with...

SIDES

- | | | | |
|--|--------------------------------|---|----------------------------------|
| 2.2
Skinny,
skin-on fries (G) (VE) | 2.7
Chunky chips (G) (VE) | 3.2
Honey glazed
carrots (G) (VE) | 3.7
Mac and cheese |
| BBQ beans (G) (VE) | Autumn garlic slaw (G) (V) | French beans &
shallots (G) (VE) | Baked sweet
potato (G) (VEO) |
| Autumn salad (G) (VE) | Torched hispi cabbage (G) (VE) | Chilli courgettes (G) (VE) | Garlic field
shrooms (G) (VE) |
| | Cavolo nero (G) (VE) | | |

SAUCES

- Smoky BBQ (G) | Hot & fiery (G)
Sweet chilli | Chipotle | Aioli (G)

DRESSINGS

- House dressing | Balsamic olive oil
Honey & mustard

MEAT

- BONE-IN HOT
SMOKED PORK BELLY 12 (G)
- 350G SMOKED BARNSELY CHOP 16 (G)
- CARAMEL BEEF RIBS 14.5 (G)
- 300G DUCK BREAST 16.5 (G)

FISH

- WHOLE SEABASS (600G) 14 (G)
- TORCHED SALMON 13.5 (G)

PLANTS

- FORAGER BOWL -
JERUSALEM ARTICHOKE,
CELERIAC, WILD MUSHROOM,
POACHED EGG 9.9 (G) (VEO) (V)
 - CHARRED PUMPKIN,
ROASTED HAZELNUTS, BURNT
BUTTER POWDER 11.5 (V) (G) (VEO)
 - SMOKED RATATOUILLE,
SOURDOUGH 10.5 (GFO) (VE)
- Add a topper +5
Halloumi | Smoked salmon | Grilled chicken breast

BURGERS

- Served in a brioche bun, charcoal bun,
gluten free bun or lettuce bun.
- THE FORGE BEEF BURGER 10 (GFO)
Beef burger, Monterey Jack, crisp lettuce,
pepper mayo, brioche bun, gherkin
 - CHOC FULL OF CHOOK & BACON 12 (GFO)
Chicken breast, bacon, crisp lettuce, pepper mayo,
crispy skin, brioche bun
 - B12 'BLEEDING' BURGER 8.5 (VE)
'Moving Mountains' B12 bleeding burger, beetroot ketchup,
crispy lettuce, vegan beetroot sesame seeded brioche bun
- Add a topper? +1
Fried egg | Monterey Jack cheese | Smoked bacon

STEAKS

Aubrey Allen, prime British steaks,
dry-aged for 30 days.

FILLET 225G 26.5 (G)
Best served medium rare

RIB EYE 250G 18.5 (G)
Fattier, best served medium

FLAT IRON 300G 16.5 (G)
Lean, best served medium rare

SIRLOIN 350G 26.5 (G)
Lean, best served rare

House Sauce 1.5 (G) | Peppercorn 1.5 | Bearnaise 1.5
Bone Marrow Butter 1.5 (G) | Garlic Butter 1.5 (G)

CUTS TO SHARE

For two (or one if you're really, really hungry...)

All include two sides of your choice

- CHATEAUBRIAND 500G 59 (G)
- CÔTE DE BŒUF 500G 44 (G)
- PORTERHOUSE 900G 63 (G)

SMOKIN' SUNDAY ROASTS

Served 12 noon - 5pm, every week

- 68 DAY AGED BRITISH BEEF 13.5
 - CHARD CHICKEN BREAST 13.5
- Served with Yorkshires, roasties & seasonal veg

with cauliflower cheese* +3
with honey glazed carrots* +3
or both +4.5

* Enough for 2 two share

*Gone for now, but back in January...

QUICK LUNCH*

Monday - Friday, 12 noon - 3pm

A main course lunch dish & side, from just 5.5
(Phone with your order before 11am and it'll be
ready and waiting for when you get here)

BOTTOMLESS BREWS*

Monday - Friday 9am - 12 noon
(Breakfast served 9am - 11am)

Unlimited cup refills of Teapigs tea or
Paddy & Scott's coffee with the purchase of
any main item breakfast and first cup!

