

FORGE

RESTAURANT · COCKTAIL BAR · CLUB

SNACKS & NIBBLES

Glazed honey & mustard chipolatas **6** 680 kcal

Tomato & oregano crostini with olive & red pepper tapenade and truffle oil (VG-M) **5** 516 kcal

Try this with [Bosveld Valley Sauvignon Blanc](#) for lush and fruity flavours and a great balance

Toasted brioche with whipped brown honey butter, pork 'nduja tomato relish and Manchego cheese **6** 776 kcal

Ibérico ham croquettes with miso & ginger mayo* **5** 512 kcal

TO SHARE

CHEESE PLATE SHARER (V) 14

Taw Valley Cheddar, ripened goat's cheese and Stilton® with rustic tomato bread, whipped brown honey butter, onion chutney, grapes and olives

Recommended for two people, 1770 kcal

CHARCUTERIE GRAZER 36

Salami, coppa and prosciutto with a three-cheese, garlic & BBQ pulled pork loaf, olives, tomato & oregano crostini, whipped brown honey butter, sticky honey & mustard chipolatas, pork 'nduja tomato relish and a pot of onion chutney.

Recommended for two people, 2126 kcal

FORGE FISH & FIZZ PLATTER 36

Smoked salmon and crispy battered monkfish with cucumber ketchup and horseradish mayo, asparagus, toasted brioche, olives, tomato and oregano crostini and miso & ginger mayo*.

Recommended for two people, 1525 kcal - excludes wine

Enjoy this with [Prosecco DOC Emotivo](#) for a bit of sparkle and a hint of fruity flavour.

VEGAN GRAZER (VG-M) 28

Vegetable gyoza and crispy battered samphire with miso & ginger mayo*, a vegan Sheese® & garlic loaf, olives, onion chutney, tomato & oregano crostini with butternut squash & pine kernel pesto, asparagus spears and olive & red pepper tapenade.

Recommended for two people, 2089 kcal

STARTERS

Burrata cheese with roasted butternut squash & pine kernel pesto, plum tomatoes, tomato & oregano croutons and a balsamic glaze (V) **9.50** 542 kcal

Thai spiced cod & prawn fishcake with soft poached egg and Taw Valley Cheddar cheese sauce, topped with pine kernels **15** 424 kcal

Forge flat iron beef on brioche toast with horseradish mayo, sea salt and a balsamic glaze **14** 393 kcal

Oyster mushroom scallops with chimichurri, pink pickled onion and cucumber (VG) **12** 327 kcal

Prosciutto, crumbled goat's cheese, mixed mushrooms, truffle oil, pickled red onion and onion chutney **9.50** 350 kcal

MAINS

Dish of the day. Ask to see today's option and calorie information (V) / (VG) **14.50**

Crispy battered monkfish with samphire, pickled red onion & cucumber slaw, smoked salmon & caper aioli and cucumber ketchup **23** 858 kcal

Pan-fried stone bass with smoked salmon salad and miso & ginger mayo* **27.50** 468 kcal

Roasted butternut squash gnocchi with mixed mushrooms, grated Sheese®, toasted pine kernels and asparagus (V) **15** 882 kcal

Crispy panko coated chicken breast served with asparagus spears and a choice of chimichurri dressing +122 kcal or pork 'nduja tomato relish +100 kcal with Parmesan and grilled lemon on the side **20** 592 kcal

Adults need around 2000 kcal a day.

*Contains alcohol

Do you have any allergies? Please inform staff of any allergies before placing your order, even if you have ordered the dish/drink before, as ingredients can change and menus do not list all ingredients.

GRILLS

OUR BEEF STEAKS ARE FROM THE BRITISH ISLES AND AGED FOR 28 DAYS, SERVED WITH SEASONED SKIN-ON FRIES, ROASTED ONION, PLUM TOMATO AND WATERCRESS (UNLESS STATED OTHERWISE)
ALL OF OUR GRILLS ARE COOKED OVER CHARCOAL FOR MAXIMUM FLAVOUR.

6oz FILLET 35 733 kcal

14oz BONE-IN BOSTON RIBEYE 42 1071 kcal

7oz FLAT IRON 27 712 kcal

BUTCHER'S BLOCK SHARING STEAK PLATTER 85

Can't decide? Why not have a steak sharing platter with our ribeye, flat iron and fillet steaks all served with seasoned truffle skin-on fries, roasted onion, plum tomato, watercress, pork 'nduja tomato relish and horseradish mayo. Recommended for two people, 2412 kcal
[Balance this with Vero Italian Merlot for dark fruit flavours to complement every bite.](#)

SAUCES

PORK 'NDUJA TOMATO RELISH 2 100 kcal

CHIMICHURRI (VG) 2 122 kcal

MISO & GINGER MAYO* (VG) 1.50 174 kcal

HORSERADISH MAYO (V) 1.50 173 kcal

HORSERADISH KETCHUP (V) 1.50 39 kcal

SMOKED SALMON & CAPER AIOLI 1.75 190 kcal

EXTRAS

BATTERED MONKFISH 5.50 196 kcal

BBQ PULLED PORK 4.25 221 kcal

POACHED EGG GRATIN CROSTINI 4 290 kcal

**GRILLED GOAT'S CHEESE WITH
A BALSAMIC GLAZE (V) 4.75** 214 kcal

ROASTED CELERIAC STEAK (VG) 17

With butternut squash & pine kernel pesto, roasted red onion, plum tomato, watercress and seasoned skin-on fries. 772 kcal

BRITISH ISLES SMASHED BEEF BURGER 22

Topped with Taw Valley Cheddar sauce, prosciutto and grated Manchego cheese, served in a brioche style bun with mayo, gherkin, pickled pink onion, watercress, horseradish ketchup and seasoned skin-on fries. 1340 kcal

SIDES

Skin-on fries with Maldon® sea salt (VG) **4.50** 367 kcal

Parmesan & truffle skin-on fries with melted Taw Valley Cheddar sauce for pouring **6** 655 kcal

Green salad with watercress, cucumber and toasted pine kernels (VG) **4.25** 52 kcal

Asparagus with Manchego cheese **4.50** 93 kcal

Mixed mushrooms with rosemary & garlic (VG) **4** 161 kcal

Vegan Sheese® loaf with garlic and rosemary oil (VG-M) **5** 506 kcal

Three-cheese loaf with garlic & rosemary oil, Taw Valley Cheddar sauce, ripened goat's cheese and Parmesan **5** 561 kcal

THE AFTER PARTY

Frozen cream profiteroles tossed in passion fruit dust, with warm white chocolate sauce for pouring (V) **8.50** Recommended for two people, 1104 kcal

Chocolate fondant with honeycomb ice cream and salted caramel syrup (V) 11 593 kcal

[Make this even better with White Zinfandel to highlight the sweetness in the chocolate.](#)

Crispy deep-fried honeycomb ice cream with Lotus Biscoff sauce and white chocolate bark (V) **8.50** 1141 kcal

Lemon tart with vegan coconut ice cream, fresh strawberries, lime zest and lime infused syrup (VG-M) **8.50** ****Contains Almonds**** 477 kcal

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