

FORGE

RESTAURANT · COCKTAIL BAR · CLUB

SMALL PLATES

BREAD & OLIVES (V) <i>Olives, bread, olive oil and balsamic</i>	£3.75	GOAT'S CHEESE BRUSCHETTA (V) <i>Toasted bread topped with goat's cheese, asparagus and red onion marmalade, garnished with pea shoots</i>	£7.00
FLASH-FRIED KING PRAWN WITH GARLIC BUTTER <i>King prawns in a garlic butter with lemon and sea salt, served with bread</i>	£7.00	MINI BAKED CAMEMBERT (V) <i>Baked Camembert with a red onion marmalade, served with toasted bread</i>	£7.25
PANKO-COATED CALAMARI <i>Panko-coated squid sticks with garlic mayonnaise and lemon</i>	£6.25		

MAINS

CHEESE & BACON BURGER <i>A soft glazed bun filled with iceberg lettuce, burger sauce, chopped gherkin and onion and a British beef rib steak burger topped with a burger cheese slice, honey-glazed bacon and tomato ketchup, served with fries and BBQ sauce</i>	£12.50	MEDITERRANEAN VEGETABLE TART (VG) <i>A crisp paprika and herb pastry case filled with tomato chutney, grilled courgette, aubergine, cherry tomatoes, red onion and mixed peppers and a chive crumble. Served with roasted baby potatoes and a fresh avocado, soya beans, tomato and crispy onion dressed mixed side salad</i>	£12.00
BUTTERMILK FRIED CHICKEN BURGER <i>A soft glazed bun filled with iceberg lettuce, mayonnaise, chopped gherkin and onion and a buttermilk chicken breast, topped with a burger cheese slice, honey-glazed bacon and garlic mayonnaise, served with fries and BBQ sauce</i>	£12.50	SALMON SUPREME <i>Salmon supreme with roasted baby potatoes, asparagus and sautéed red onions, finished with a honey and mustard dressing and pea shoots</i>	£15.00
MOVING MOUNTAINS® B12 BURGER (VG) <i>A soft glazed bun filled with iceberg lettuce, chopped onions and gherkins and vegan mayo, topped with a plant-based meat-free burger, Violife grated mature and tomato ketchup, served with BBQ sauce and topped nachos</i>	£12.00	GRESSINGHAM DUCK <i>Roast Gressingham duck breast served with braised red cabbage, asparagus, dauphinoise potatoes and red wine gravy (served pink)</i>	£15.50
16oz RIB EYE <i>West Country sourced steak served with a grilled tomato, a grilled flat mushroom, onion bloomer and chips</i>	£24.50	THAI VEGETABLE CURRY (VG) <i>Thai coconut curry with cauliflower, green beans, mangetout and peppers, served with basmati rice</i>	£12.00
FISH & CHIPS <i>Hand-battered cod fillet, chips, your choice of garden or mushy peas and tartare sauce</i> Add curry sauce, pickled onion and a slice of either brown or white bread with butter to your fish & chips for £2.50	£13.00	CHICKEN SCHNITZEL <i>Crispy coated chicken breast, topped with garlic and parsley glaze, lemon and olive oil dressed rocket leaves and chips</i>	£12.00
ASPARAGUS & PEA RAVIOLI (V) <i>Glazed with a cheese, tomato and basil butter, garnished with slow-roasted tomatoes, sesame and mixed seeds and Italian hard cheese shavings</i>	£10.50	CAESAR SALAD (V) <i>A layered salad of cos lettuce, Caesar dressing, spring onion, pea shoots, garlic croutons and a free-range boiled egg</i>	£8.50
		CHICKEN CAESAR SALAD <i>Roasted chicken breast on a layered salad of cos lettuce, Caesar dressing, spring onion, pea shoots, garlic croutons and a free-range boiled egg</i>	£11.50

SIDES

CHIPS (V)	£3.00	SIDE SALAD (VG) <i>Mixed leaf, red peppers, spring onion, slow-roasted tomato, cucumber, tomato, soya beans, avocado and crispy onion salad with a lemon and olive oil dressing</i>	£3.00
FRIES (V)	£3.00		
PEPPERCORN & MUSHROOM SAUCE	£1.50	GARLIC BREAD (V)	£3.00

DESSERTS

BAKED CHEESECAKE (V) <i>Creamy vanilla-flavour cheesecake on an oat biscuit base, accompanied with strawberries and vanilla ice cream</i>	£5.50	VEGAN CHOCOLATE ORANGE TORTE (VG) <i>Brownie base topped with chocolate orange-style mousse and chocolate crumb, also made without gluten and served with chocolate-flavoured sauce and vanilla non-dairy iced dessert</i>	£5.50
STICKY TOFFEE PUDDING (V) <i>Served warm with either custard, cream, or ice cream with fresh strawberry garnish</i>	£5.50	VANILLA ICE CREAM (V) <i>With strawberry garnish and fresh mint</i>	£5.50

DO YOU HAVE ANY ALLERGIES?

Full allergen information is available for all dishes, please ask a team member before you order your food and drink, as menus do not list all ingredients. We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot fully guarantee that products are '100% free from' allergens, owing to cross-contamination, as we do not have specific allergen free zones in our kitchens and it is therefore not possible to fully guarantee separation of allergens. Please inform staff of any food allergies, before placing your order, even if you have eaten the dish previously, so that every precaution can be taken in the kitchen to prevent cross-contamination. We cannot guarantee that any dishes are free from nut traces.

Fish and poultry dishes may contain bones. All weights are approximate uncooked. Management reserves the right to refuse custom and/or withdraw/change offers (without notice), at any time. Prices include VAT, at the current rate. All products and offers are subject to availability. At Stonegate Pub Company, all tips earned by our hard-working team members, from delivering great customer service, are retained by them. As we process credit-card tips through our payroll, we are required to make statutory deductions. If a service charge is added to the bill, this is entirely discretionary and is paid to those team members providing the service. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. (V) Suitable for vegetarians. (VG) Suitable for vegans.