

THE FORGE

B A R S N A C K S

Wild venison scotch egg <i>our Brown Sauce</i>	£6.50
Sticky Rhug Estate chicken wings <i>Mike's honey & apple glaze</i>	£5.00
Menai no 1 rock oysters x 2 <i>with shallot mignonette</i>	£6.00
Game tea, bread & salted butter	£5.50
A pair of warm crumpets <i>with potted Morecambe shrimp butter</i>	£6.50
The WV burger <i>our incredible 200g Wagyu beef and fallow deer burger with potato rosti, Lancashire cheese, house relish, house pickles, triple cooked chips and wild garlic mayo</i>	£20.00

S T A R T E R S

Whipped chicken livers <i>pickled rhubarb, salted oats, toasted brioche</i>	£10.50
Wild wood pigeon salad <i>smoked bacon, apple & Lancashire black pudding</i>	£9.50
Warm Jersey royal potatoes <i>smoked eel, Wye valley asparagus & butter milk</i>	£9.50
Hand-dived Orkney scallop baked in the flames <i>XO, sea herbs, apple & roe</i>	£15.00
Marinated Isle of Wight tomatoes <i>pickled red onion, burrata, soft herbs</i>	£10.20

M A I N S

Grilled haunch of wild fallow deer <i>roast bone marrow, dirty mash & deer gravy</i>	£24.00
Tranche of South coast plaice <i>cooked over charcoal, crispy heritage potatoes, warm tartare sauce, grilled gem lettuce</i>	£24.00
Rhug Estate chicken <i>English peas, crispy potato terrine, wild garlic & morels, butter chicken sauce</i>	£22.50
Pavé of dry-aged English Wagyu beef rump <i>wood grilled with boulangère potatoes, black cabbage and peppercorn or bone marrow sauce</i>	£26.00
English leek baked in the embers <i>wood fired leek, pomme Anna, hen of the woods mushroom, English truffle, wild garlic, truffle cream</i>	£19.00
Epic dry-aged sirloin and T-bone of rare breed beef, grilled over oak wood, for 2 (800g-1.2kg) <i>from our meat aging fridges and available every day, your server will inform you on daily choice</i>	£9.00/100g
Slow cooked shoulder of roe deer (to share)* <i>wood-fired beetroot, dirty mash & spring cabbage, deer gravy</i>	£24.00

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Chantenay carrots, orange & hazelnuts
Summer vegetables
Dirty mash
Tenderstem broccoli, butter milk & crispy shallots
Triple cooked chips

*Prices are per person

D E S S E R T S

Cherry Bakewell soufflé <i>almond ice cream & marzipan</i>	£12.00
Trifle <i>strawberry, lemon & poppy seed olive oil cake, sherry</i>	£9.00
Sticky toffee apple pudding <i>apple, caramel & malt</i>	£9.00
Pavlova <i>English raspberry's, lemon verbena & clotted cream</i>	£8.00
Mrs Kirkham's Lancashire cheese <i>scone & fig jam</i>	£10.00

B O O Z E T R O L L E Y

Barrel aged negroni <i>Plymouth gin, Campari, house blend sweet vermouth & oak</i>	£10.00
Tommy's margarita <i>Elderwood vodka, lemon, elderflower cordial & soda</i>	£10.00
The Forge Champagne cocktail <i>Gosset, cognac, brown sugar</i>	£11.00
Rhubarb bramble <i>Rhubarb and ginger gin, lemon, sugar, crème de mure</i>	£10.00

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.