

# THE FORGE

## S T A R T E R S

### Whipped chicken liver parfait

*Caldecott Farm, Worcestershire*

*Clementine, duck fat granola & toasted brioche*

£10.00

### Isle of Man scallop baked in the flames

*Isle of Man*

*dashi, sea herbs, apple & roe*

£14.00

### Old country pate

*Middle white pork, wild wood pigeon & creedy carver duck*

*concord grape & warm buttered crumpets*

£12.00

### Jerusalem artichoke soup

*Otter Farm, Devon*

*walnut pesto, winter truffle, loaded artichoke skins*

£9.00

### Ragu of wild Muntjac deer

*Bathurst Estate, Cotswolds*

*hand cut pappardelle, aged parmesan, crispy onions*

£11.00

with winter truffle for £16.00

## M A I N S

### Breast of Caldecott farm Chicken cooked over the coals

*Worcestershire*

*crispy kiev, sticky bacon fondant, heritage carrots cooked in chicken fat*

£25.00

### Pavè of wild fallow deer

*Bathurst Estate, Cotswolds*

*dirty mash, brassicas & deer gravy*

£28.00

### Cornish cod cooked over charcoal

*St. Austell, Cornwall*

*BBQ hispi cabbage, vadouvan butter & crispy garlic potatoes*

£26.00

### Dry aged Creedy Carver Duck

*Merrifield Farm, Devon*

*leg & liver sausage roll, crapaudine beetroot, sauce bigarade*

£32.00

### Wood-fired beetroot

*wood-fired crapaudine beetroot, preserved blackberries, brassica*

£18.00

### Grilled rump of Suffolk wagyu

*crispy boulangère, caramelised cauliflower, bbq oyster mushroom & black garlic ketchup*

£36.00

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.