

THE FORGE

M E N U

VEGETABLES

SNACKS

House Bread	cultured butter	£5.00
BBQ'd Padron Peppers	Maple	£6.00
Charcuterie	gherkin, mustard	£12.00
House Marinated Olives		£6.00
Cauliflower Croquette	smoked cheddar	£9.00

MEAT

Char Sui Belly Pork	apple, crackling	£14.00
Fried Chicken	katsu, asian slaw	£14.00
Wagyu & Brisket Burger	emmental, jalapeno, bacon	£17.00
BBQ Venison Haunch	beetroot, gremolata	£28.00
Pork Tomahawk	smoked bacon jus, turnip	£28.00
227g Picanha	chimichurri, pickled peppers, red wine jus	£32.00

Isle of Wight Tomato	burrata, basil	£12.00
Mushroom Parfait	pickled shallot, sourdough	£12.00
Heritage Carrot	burnt allium, smoked crème fraiche	£11.00
Hash Brown	sweet onion ketchup, smoked cheddar	£11.00
Roast Leek	burnt onion, gremolata	£12.00

SHARERS

DRY AGED BEEF		
Rump Cap	£9.50	per 100g
Bone in Sirloin	£12.00	per 100g
Heritage Ribeye	£13.50	per 100g
Fillet	£17.00	per 100g

All served with Chimichurri and Pickled Peppers
Steaks over 600g come with 2 sides and 2 sauces of your choice

SAUCES

Peppercorn	£4.00
Red Wine Jus	£4.00
Confit Garlic Butter	£3.50
Truffle and Chive Butter	£6.00

FISH

Cod Loin	curry sauce, lime pickle, samphire bhaji	£26.00
Sea Bass	buttermilk, fennel, apple	£24.00

Whole Roast Market Fish	crispy potatos, seasonal garnish	£POA
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SIDES

Dirty Mash		£7.00
Triple Cooked Chips	roast garlic mayo	£6.00
Isle of Wight Tomato Salad		£7.00
Crispy Potatos	salsa verde	£6.00
Koffman Fries	nori salt	£6.00
Hispi Cabbage	herb butter, crispy onion	£6.00

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.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.