

THE
FORGE
KITCHEN

· Smokehouse & Bar ·

FINISHER

COLA & BOURBON STICKY TOFFEE PUDDING 6.7 (V)
salted caramel, clotted cream

CHOCOLATE BROWNIE 7.8 (V)
honeycomb, chocolate ice cream

CAPPUCCINO CRÈME BRÛLÉE 7.8 (GFO) (V)
dunkin' doughnuts

TREACLE TART 6.7 (V)
brandy snap, vanilla ice cream

ICE CREAM OR SORBET 4.9 (VEO)

CHEESE & BISCUITS 9.5 (GFO) (V)
Black Bomber, Gouda, Beauvale Blue & Ragstone
artisan biscuits, chutneys

G GLUTEN FREE | GFO GLUTEN FREE OPTION
V VEGETARIAN | VO VEGETARIAN OPTION
VE VEGAN | VEO VEGAN OPTION

For information about the ingredients in each one of our dishes,
please ask to see our Allergen Menu for all you need to know

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GINGERBREAD ESPRESSO MARTINI 7.5

Absolut Vanilia, Kahlua,
'Paddy & Scott's' espresso, gingerbread

SWEDISH MONK 6.9

Absolut Vanilia, Frangelico, vanilla, lemon

CAMPFIRE 8.5

Red Leg Spiced Rum, chocolate,
vanilla, lemon, torched marshmallows

OAK BARREL-AGED VJOP NEGRONI 10.5

Sipsmith VJOP, Antica Formula,
Campari, oak, time

HOT STUFF

'PADDY & SCOTT'S' COFFEE

AMERICANO 2.2

ESPRESSO 1.6 / 2

CAPPUCCINO 2.6

LATTE 2.6

All of the above are available decaffeinated

HOT CHOCOLATE
WITH MARSHMALLOWS 2.5

'TEAPIGS' TEA 2.25

Everyday Brew | Darjeeling Earl Grey | Super Fruit
Mao Feng Green Tea | Peppermint | Lemon & Ginger