

# THE FORGE KITCHEN

• Smokehouse & Bar •

## SINGLE CUTS

FILLET 225G 26.5 (G)

PICANHA 250G 15.5 (G)

RIB EYE 250G 18.5 (G)

FLAT IRON 300G 16.5 (G)

SIRLOIN 350G 26.5 (G)

28-32 day dry-aged

## CUTS TO SHARE

FOR TWO (OR ONE IF YOU'RE REALLY, REALLY HUNGRY...)  
\*ALL INCLUDE TWO SIDES OF YOUR CHOICE\*

CHATEAUBRIAND 500G 59 (G)

CÔTE DE BŒUF 500G 44 (G)

PORTERHOUSE 900G 63 (G)

TODAY'S SPECIAL CUTS

Don't forget to ask server

## SAUCES

HOUSE SAUCE 1.5 (G) | PEPPERCORN 1.5 | BEARNAISE 1.5

BONE MARROW BUTTER 1.5 (G) | GARLIC BUTTER 1.5 (G)

PLEASE SEE THE MAIN MENU FOR SIDES

## STEAK NIGHT

EVERY THURSDAY, FROM 5PM

WHEN TWO PEOPLE CHOOSE EITHER A SINGLE CUT EACH OR A LARGER CUT TO SHARE ENJOY A BOTTLE OF WINE FROM JUST £6...

GOOD TO KNOW...

We source our beef from Aubrey Allen. Aubrey beef is selected only from beef-suckler herds to a very specific classification placing it in the top 1% of beef in the world.

Off the hanger and over to us - we get straight to work, rubbing each and every steak in our home-smoked oil, infusing the meat with rosemary, thyme and garlic for 24 to 48 hours before it hits the grill.

## BOTTLES

All our bottles are tried and hand-selected by us (it's a tough job). We seek out small independent growers and wine-makers which is why you won't spot our wines on the supermarket shelves.

### WHITE

SAUVIGNON BLANC, DUC DE CHAPPELLE *France*  
~~19.5~~ now 7

BLANCO CHARDONNAY, EL ZAFIRO *Spain*  
~~17.9~~ now 6

VIIGNER, LA PLAYER, COLCHAGUA VALLEY *Chile*  
~~23~~ now 8

CHABLIS, DOMAINE GUATHERON *France*  
~~34.5~~ now 15

### RED

TINTO SHIRAZ TEMPRANILLO, EL ZAFIRO *Spain*  
~~17.9~~ now 6

SHIRAZ, COPPERSTONE CREEK *Australia*  
~~20.5~~ now 7

CABERNET SAUVIGNON, LA PLAYA *Chile*  
~~23.5~~ now 8

MALBEC RESERVA, FINCA SOPHENIA *Argentina*  
~~32.5~~ now 13

G GLUTEN FREE