

THE FORGE KITCHEN

• Smokehouse & Bar •

SINGLE CUTS

ALL INCLUDE ONE BOARDER OF YOUR CHOICE

FILLET 225G 28.5 (G)

PICANHA 250G 18.9 (G)

RIB EYE 250G 20 (G)

FLAT IRON 300G 17.9 (G)

SIRLOIN 350G 27.9 (G)

28-32 day
dry-aged

CUTS TO SHARE

FOR TWO (OR ONE IF YOU'RE REALLY, REALLY HUNGRY...)

ALL INCLUDE TWO BOARDERS OF YOUR CHOICE

CHATEAUBRIAND 500G 62 (G)

PRIME STEAK BEEF RIB 850G 59 (G)

PORTERHOUSE 900G 65 (G)

TODAY'S SPECIAL CUTS

Don't forget
to ask server

SAUCES

PEPPERCORN 3 (G) (V)

BONE MARROW GRAVY 3 (G)

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 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 CHAPELLE *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

PLEASE SEE THE MAIN MENU FOR BOARDERS

G GLUTEN FREE