

# THE FORGE KITCHEN

• Smokehouse & Bar •

## SNACKS

- 3.5 EACH
- SMOKED OLIVES (G) (VE)
  - SMOKED ALMONDS
  - SUN BLUSHED TOMATOES (G) (VE)
  - SAGE & ONION PORK PUFFS (G)
- SMOKED FISH BOARD 16
- SMOKED SAUSAGE & MEATS BOARD 18

## PANTRY

SMALL BOWLS & PLATES

- 5.5 EACH  
any 3 for 14.5
- CRISPY PIG TAILS, ON THE BONE
  - POTTED SMOKED MACKEREL, RYE BREAD (GO)
  - 1/2 SOURDOUGH LOAF, WHIPPED BUTTER (VEO)
  - PICKLED MELON, LAND CRESS, RADDISH (G) (VE)
  - BUTTERNUT SOUP (G) (VE)
  - SMOKED CHICKEN THIGHS (G)
- 7.5 EACH  
any 3 for 19.5
- SMOKED BAVETTE STEAK TARTARE (G)
  - CIDER CURED SALMON, CUCUMBER (G)
  - GRILLED GOATS CHEESE, RED ONION, TOASTED SOURDOUGH (GO) (V)
  - BLACK HAGGIS, TRUFFLE MAYO
  - FRIED SQUID, SMOKED TOMATO (G)
  - POTTED SMOKED BRISKET, YORKSHIRE PUD (GO)

G GLUTEN FREE  
GO GLUTEN FREE OPTION  
V VEGETARIAN  
VO VEGETARIAN OPTION  
VE VEGAN  
VEO VEGAN OPTION

A menu born from the heat, flames and stripped back elements found in the forge... We work day and night to shape our plates. Food cooked as nature intended. No fuss, no frills, over smoke and fire (with just a little Forge-made seasoning). We plate everything from our Smoker, Furnace & Hanger unaccompanied, so without the garnishes and extra 'bits'. Simple stuff. Choose *exactly* what makes it to your plate...

Forge it *your* way

EVERYTHING BELOW INCLUDES ONE 'BOARDER' OF YOUR CHOICE FROM THE HIGHLIGHTED BOX

## FROM THE SMOKER

- STICKY BEEF DANDY RIBS 16.5 (G)
- HAY SMOKED GAMMON 11.5 (G) *brine for 24 hrs, smoke at 95° for 10 hours*
- SMOKED FISH PIE MIX 12.4
- OAK SMOKED FEATHER BLADE 15.9 (G) *85° for min of 10 hours*
- WHOLE, SMOKED LAMB SHOULDER, ON THE BONE. FOR 2-4 SHARING 65 (G) *Includes any two Boarders*

## FORAGERS FINDS

- FORAGER BOWL - ARTICHOKE, MUSHROOM, CELERIAC, ONION, TRUFFLE 9.9 (G) (VE)
- SMOKED RATATOUILLE, CORIANDER 10.5 (G) (VE)
- BBQ PUMPKIN, TOASTED HAZELNUTS, BURNT BUTTER POWDER 11.5 (G) (VEO)

## BLACKSMITHS HANGER

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 even hits the grill...

## FROM THE FURNACE

- meat
- 350G GRILLED LAMB FILLET 24.9 (G)
  - 350G BONE-IN PORK CHOP 14.9 (G) *brine 2 hrs - slow cook @ 56°*
- fish
- POACHED WILD HALIBUT, PARSNIP CRISPS 19.9 (G)
  - 600G WHOLE SEA BREAM 15.9 (G)
  - 1KG, WHOLE, COAL-CURRIED MONKFISH ON THE BONE 57 (G) *for two. Includes any two Boarders*
- burgers
- THE FORGE BURGER 13.5 (GO) *Holy Smoke! For epic-ness, add fried hock... +5*
  - 30 DAY AGED BEEF BURGER, SMOKED APPLEWOOD, BEER ONIONS, GEM LETTUCE, PEPPERED MAYO, SOURDOUGH BUN
  - MOVING MOUNTAINS® B12 BURGER 12.5 (VE) *for two.*
  - BEETROOT KETCHUP, GEM LETTUCE, GHERKIN, BEETROOT BRIOCHE BUN
  - CHOOK BURGER 12.5 (GO)
  - HOUSE RUBBED CHICKEN BREAST, PEPPERED MAYO, GEM LETTUCE, CRISPY SKIN, BRIOCHE BUN
- treacle & beer bacon trimming?...

## SINGLE CUT STEAKS

- 250G RIB EYE 20 (G)
- 250G PICANHA CAP 18.9 (G)
- 350G SIRLOIN 27.9 (G)
- 225G FILLET 28.5 (G) *peppercorn trimming?...*
- 300G FLAT IRON 17.9 (G)

## FOR TWO SHARING

- All include any two Boarders
- 900G PORTERHOUSE 65 (G)
  - 500G CHATEAUBRIAND 62 (G)
  - 850G PRIME STEAK BEEF RIB 59 (G)
  - 4 BONE BUFFALO BEEF RIBS 36 (G)
  - PORK 'HEAD TO TOE' - 3 BONE SMOKED PORK BELLY, CRISPY PIG TAILS, BLACK PUDDING, DEEP FRIED HOCK, CRACKLING 39

## TRIMMINGS

- BONE MARROW GRAVY 3 (G) | PEPPERCORN SAUCE 3 (G) (V)
- THICK CUT TREACLE & BEER BACON 3 | 2 FRIED DUCK EGGS 3 (V)
- 2 SMOKED SAUSAGES 6 (G) | HOUSE RUBBED CHICKEN BREAST 7 (G) | HOT SMOKED SALMON 7 (G)

ALL FORAGERS FINDS & EVERYTHING FROM THE SMOKER, FURNACE & HANGER INCLUDE ONE BOARDER FROM THIS BOX

## BOARDERS

- |                                 |                                     |                                       |  |
|---------------------------------|-------------------------------------|---------------------------------------|--|
| 2.5                             | 3                                   | 4                                     | 4.5                                    |
| SKIN-ON-FRIES (G) (VE)          | SMOKED CHILLI COURGETTES (G) (VE)   | FORAGED GARLIC MUSHROOMS (G) (VE)     | COAL-BAKED SWEET POTATO (G) (V)        |
| LEAVES FROM THE GARDEN (G) (VE) | MAPLE ROAST PARSNIPS (G) (VE)       | NUTMEG PEPPERED MASH (G)              | ROASTED CHERRY VINE TOMATOES (G) (VE)  |
| BBQ BRAISED LEEKS (G) (VE)      | ORANGE-INFUSED 82° CARROTS (G) (VE) | FINE BEANS & CONFIT SHALLOTS (G) (VE) | BEEF DRIPPING, TRIPLE COOKED CHIPS (G) |
| SMOKED BURNT BEANS (G) (VE)     | BURNT HISPI CABBAGE (G) (VE)        | CAULIFLOWER CHEESE (V)                | MAC & CHEESE CRUMBLE (V)               |