

# THE FORGE KITCHEN

• Smokehouse & Bar •

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)...

## SNACKS

3.5 EACH

SMOKED OLIVES (G) (VE)

SMOKED ALMONDS

SUN BLUSHED TOMATOES (G) (VE)

SAGE & ONION PORK PUFFS (G)

1/2 SOURDOUGH LOAF, WHIPPED BUTTER 4.5 (VEO)

## PANTRY PICKS

SMALL BOWLS & PLATES

5.5 EACH

any 3 for 14

SMOKED CHICKEN THIGHS (G)

HAM HOCK, APPLE-ALE CHUTNEY

SMOKED MACKEREL, SOURDOUGH (GO)

FORAGED GARLIC SHROOMS (G) (VE)

MELON, LAND CRESS, RADDISH (G) (VE)

CRISPY PIG TAILS, ON THE BONE

7 EACH

any 3 for 19

GRILLED GOATS CHEESE, RED ONION, TOASTED SOURDOUGH (GO) (V)

FRIED SQUID, SMOKED TOMATO (G)

SMOKED SAUSAGE, CHORIZO (GO)

BLACK HAGGIS BITES, TRUFFLE MAYO

CIDER CURED SALMON, CUCUMBER (G)

BEEF DRIPPING SMOKED BRISKET, YORKSHIRE PUD (GO)

We plate everything from our Smoker, Furnace & Hanger unaccompanied, without frills, fuss and extra 'bits'. Choose *exactly* what to border your plate with from the following...

Forge it *your* way

## BOARDERS

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

## FROM THE SMOKER

FORGE-RUBBED BEEF RIBS 13.5 (G)

HAY-SMOKED GAMMON 9.5 (G)

OAK SMOKED BEEF BLADE 13. (G)

85° for min of 10 hours

SMOKED MEAT BOARD 14.5  
2 SMOKED SAUSAGES, BRISKET, CRISPY PIG TAILS ON THE BONE, THICK-CUT TREACLE & BEER BACON

brine for 24 hrs, smoke at 95° for 10 hours

SMOKED FISH BOARD 15.5

SMOKED MACKEREL, MINI FISH PIE MIX, FRIED SQUID, HOT SMOKED SALMON

## FORAGERS FINDS

THE FORAGER BOWL - ARTICHOKE, MUSHROOM, CELERIAC, ONION, TRUFFLE 9.5 (G) (VE)

SMOKED RATATOUILLE, CORIANDER 9.9 (G) (VE)

BBQ PUMPKIN, TOASTED HAZELNUTS, BURNT BUTTER POWDER 11 (G) (VEO)

## FROM THE FURNACE

### MEAT

350G GRILLED LAMB FILLET 20.5 (G)

350G BONE-IN PORK CHOP 10.5 (G)

brine 2 hrs - slow cook @ 56°

### FISH

HOT-SMOKED FISH PIE MIX 9.5

600G WHOLE SEA BREAM 13 (G)

### BURGERS

THE FORGE BURGER 10.5 (GO)  
30 DAY AGED BEEF BURGER, SMOKED APPLEWOOD, BEER ONIONS, GEM LETTUCE, PEPPER MAYO, SOURDOUGH BUN

HOLY SMOKE! 15  
30 DAY AGED BEEF BURGER, HAM HOCK, BLACK PUDDING, TRIPLE CHEESE, BEER ONIONS, GEM LETTUCE, PEPPER MAYO, SOURDOUGH BUN

THE DOGS POLLOCKS 10  
CRISPY PANKO POLLOCK, SPRING ONIONS, RADISH, WASABI MAYO, BRIOCHE BUN

MOVING MOUNTAINS® B12 BURGER 9.5 (VE)  
BEETROOT KETCHUP, GEM LETTUCE, GHERKIN, BEETROOT BRIOCHE BUN

CHOOK BURGER 10 (GO)  
HOUSE RUBBED CHICKEN BREAST, PEPPERED MAYO, GEM LETTUCE, CRISPY SKIN, BRIOCHE BUN

Add to your burger...  
Treacle & beer bacon trimming?...

## 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...

### SINGLE CUT STEAKS

300G FLAT IRON 16 (G)

250G RIB EYE 19 (G)

350G SIRLOIN 24 (G)

250G RUMP 17 (G)

225G FILLET 25 (G)

peppercorn trimming?...

IF YOU'RE HUNGRY, OR FOR TWO SHARING

All include ANY TWO Boarders

900G PORTERHOUSE 64 (G)

500G CHATEAUBRIAND 56 (G)

850G PRIME STEAK BEEF RIB 55 (G)

## FORGE FEASTING

FOR TWO +

All include ANY TWO Boarders

PORK 'HEAD TO TOE' 38  
2 BONE SMOKED PORK BELLY, CRISPY PIG TAILS ON THE BONE, BLACK PUDDING, DEEP FRIED HOCK, SMOKED SAUSAGE, CRACKLING  
For 2 sharing

2 BONE JACOBS LADDER BEEF RIBS 39 (G)  
For 2 sharing

WHOLE SMOKED LAMB SHOULDER 65 (G)  
For 2-4 sharing

## TRIMMINGS

PEPPERCORN SAUCE 2.5 (G) (V)

BONE MARROW GRAVY 3 (G)

THICK CUT TREACLE & BEER BACON 2.8

2 FRIED DUCK EGGS 3 (G)

HOUSE RUBBED CHICKEN BREAST 7 (G)

HOT SMOKED SALMON 7 (G)

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