

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)...

SNACK-SMITH

3.5 EACH

SMOKED OLIVES (G) (VE)

SMOKED ALMONDS (V)

SUN BLUSHED TOMATOES (G) (VE)

SAGE & ONION PORK PUFFS (G)

SOURDOUGH, WHIPPED BUTTER (VEO)

PANTRY PICKS

SMALL BOWLS & PLATES

5.5 EACH

any 3 for 14

FIERY SMOKED CHICKEN WINGS (G)

HAM HOCK BITES, APPLE-ALE CHUTNEY

SMOKED MACKEREL, SOURDOUGH (GO)

FORAGED GARLIC SHROOMS (G) (VE)

PATATAS BRAVAS (G) (VE)

CRISPY PIG TAILS (BONE-IN) APPLE SAUCE DIP

7 EACH

any 3 for 19

BAKED MINI CAMEMBERT, CRISPED BREAD DIPPERS (GO) (V)

PEPPERED SQUID, SPICY TOMATO (G)

BBQ SPARE RIBS (G)

SMOKED SAUSAGE & CHORIZO (GO)

MONKFISH SCAMPI, SMOKED AIOLI

LAMB KOFTAS, CUCUMBER, MINT (G)

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 (G) (VE)	CHUNKY SLAW (G) (V)	TRIPLE COOKED CHIPS (G) (VE)	SWEET POTATO FRIES (G) (VE)
BURNT HISPI CABBAGE (G) (VE)	ORANGE-INFUSED 82° CARROTS (G) (VE)	BBQ CORN ON THE COB (G) (VE)	MAC & CHEESE CRUMBLE (V)
SMOKED BURNT BEANS (G) (VE)	CHILLI TOMATO COURGETTES (G) (VE)	BBQ FENNEL, TOMATO (G) (VE)	JERSEY ROYALS, OLIVE OIL DRIZZLE (G) (VE)
LEAVES FROM THE GARDEN (G) (VE)	LEMON & HERB PEARL BARLEY (VE)	GREEN BEANS & CONFIT SHALLOTS (G) (VE)	TENDER STEM BROCCOLI (G) (V)

FORAGED FINDS

TUMERIC CAULIFLOWER STEAK 8 (G) (VEO)
ROASTED NUTS, MINT YOGHURT

SUMMER TAGINE 9 (G) (VE)
VEG, FIGS & DATES, GINGER & POMEGRANATE

GREENS, BEANS & BARLEY 8.5 (GO) (VE)
BROCOLLI, CRISPY KALE, GREEN BEANS, EDAMAME, LEMON & HERB PEARL BARLEY, PINK GRAPEFRUIT, MINT, BASIL

FORGE CAESAR 7 (GO)
CRISPY EGG

'Trim' your salad + Chicken? + Salmon?...

FROM THE SMOKER

SMOKED CRISPY SHREDDED DUCK 12
PANCAKES & HOISIN SAUCE

SMOKED MEAT BOARD 15.5 (G)
LAMB KOFTA, BBQ SPARE RIBS, SMOKED SAUSAGE, FIERY SMOKED CHICKEN WINGS

SMOKED HADDOCK & CHILLI SALMON FISHCAKES 9

FORGE-RUBBED BEEF RIBS 13.5 (G)

brine for 24 hrs, smoke at 85° for 10 hours → HAY-SMOKED GAMMON 9.5 (G)

FROM THE FURNACE

MEAT

LAMB RUMP 14.5 (G)

350G BONE-IN PORK CHOP 10.5 (G)

WHOLE LEMON & THYME SPATCHCOCK CHICKEN 13 (G)

brine 2 hrs - slow cook @ 56°

FISH

FISH BOARD 15.5 (GO)
SMOKED MACKEREL, MONKFISH SCAMPI, PEPPER SQUID, HOT SMOKED SALMON

600G WHOLE SEA BREAM 13 (G)

BURGERS

THE FORGE 10.5 (GO)
30 DAY-AGED BEEF BURGER, SMOKED APPLEWOOD, GEM LETTUCE, PEPPER MAYO, BRIOCHE BUN

HOLY SMOKE! 15
30 DAY-AGED BEEF BURGER, SMOKED BRISKET, BLACK PUDDING, SMOKED APPLEWOOD, GORGONZOLA, BEER ONIONS, PEPPER MAYO, BRIOCHE BUN

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

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

CHOC FULL OF CHOOK 10 (GO)
WHOLE CHARGRILLED CHICKEN BREAST, PEPPERED MAYO, GEM LETTUCE, CRISPY SKIN, BRIOCHE BUN

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)

225G FILLET 25 (G)

Peppercorn or Béarnaise 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

MIXED GRILL 38 (G)

300G FLAT IRON STEAK, FORGE RUBBED BEEF RIBS, SMOKED SAUSAGES, FIERY SMOKED CHICKEN WINGS
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)

BÉARNAISE SAUCE 3 (G) (V)

BONE MARROW GRAVY 3 (G)

GORGONZOLA 3 (G)

CHARGRILLED CHICKEN BREAST 6 (G)

HOT SMOKED SALMON 6 (G)

2 FRIED DUCK EGGS 3 (G) (V)

THICK CUT TREACLE & BEER BACON 2.8

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