

# 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

NIBBLES. 3.5 EACH

SMOKED OLIVES (G) (VE)

SMOKED ALMONDS (V)

SUN BLUSHED TOMATOES (G) (VE)

SAGE & ONION PORK PUFFS (G)

SOURDOUGH, WHIPPED BUTTER (VEO)

## FORGE FLAVOURS

TAPAS STYLE. SMALL BOWLS & PLATES

ALL 5.8 / 3 FOR 14.9

FIERY SMOKED CHICKEN WINGS (G)

PULLED PORK SOFT TACOS, CHIPOTLE AIOLI

SMOKED MACKEREL, SOURDOUGH (GO)

CRISPY BRIE BITES, REDCURRANT JAM (V)

CHARRED PADRON PEPPERS, SEA SALT (G) (VE)

BAKED MINI CAMEMBERT, CRISPED BREAD (GO) (V) (+£1.5 SUPPLEMENT)

PEPPERED SQUID, SPICY TOMATO (G)

BBQ SPARE RIBS (G)

SMOKED SAUSAGE & CHORIZO (GO)

PATATAS BRAVAS (G) (VE)

DEVILLED SCAMPI, SMOKED AIOLI

LAMB KOFTAS, CUCUMBER, MINT (G)

3 between 2 works best

#forgeityourway  
@theforgekitchen

We plate our meat, fish, steaks and burgers unaccompanied, without frills, fuss and extra 'bits'. Choose *exactly* what makes it to your plate by choosing from the following sides...

## SIDES

2.5  
SKIN-ON FRIES (GO) (VE)

BURNT HISPI CABBAGE (G) (VE)

SMOKED BURNT BEANS (G) (VE)

GARDEN LEAVES (G) (VE)

3  
CHUNKY SLAW (G) (V)

HONEY & ORANGE INFUSED CARROTS (G) (VEO)

CHILLI TOMATO COURGETTES (G) (VE)

LEMON & HERB PEARL BARLEY (VE)

4  
TRIPLE COOKED CHIPS (GO) (VE)

BBQ CORN ON THE COB (G) (VE)

NEW POTATOES, OLIVE OIL DRIZZLE (G) (VE)

TENDER STEM BROCCOLI (G) (VE)

4.5  
SWEET POTATO FRIES (GO) (VE)

MAC & CHEESE (V)

CHARRED AVOCADO, BACON BITS (G)

GREEN BEANS, PICKLED SHALLOTS (G) (VE)

#FORGEDMYWAY

## LEAVES & VEG

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

from the chargrill

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

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

FORGE CLASSIC CAESAR 7 (GO)  
GEM LETTUCE, CAESAR DRESSING  
FREE RANGE BOILED EGG, PARMESAN

'Trim' your salad...

+ Chicken?  
+ Salmon?  
+ Halloumi?

## FISH

FISH BOARD 16.5 (GO)  
SMOKED MACKEREL, SCAMPI,  
PEPPERED SQUID, HOT SMOKED SALMON

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

600G WHOLE SEA BREAM 13 (G)

from the chargrill

SMOKED HADDOCK &  
CHILLI SALMON FISHCAKES 9.5

from the smoker

## MEAT

SMOKED CRISPY SHREDDED DUCK 13  
PANCAKES & HOISIN SAUCE

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

FORGE-RUBBED BEEF RIBS 13.5 (G)

HAY-SMOKED GAMMON 9.5 (G)

from the smoker

CHARRED HALF LEMON &  
THYME CHICKEN 11.5 (G)

LAMB RUMP 14.5 (G)

from the Kopa charcoal furnace

## TRIMMINGS

SAUCES

PEPPERCORN 2.5 (G) (V)

BEARNAISE 3 (G) (V)

BONE MARROW GRAVY 3 (G)

EXTRA BITS

CHARGRILLED HALLOUMI 5.8 (G)

CHARGRILLED CHICKEN BREAST 6.5 (G)

HOT SMOKED SALMON 6 (G)

2 FRIED FREE RANGE EGGS 2.5 (G) (V)

2 RASHERS OF SMOKED BACK BACON 2.8

## BLACKSMITHS HANGER

from the Kopa charcoal furnace

We source our beef from Audrey Allen. Audrey 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 heat...

300G FLAT IRON 16 (G)

250G RIB EYE 19 (G)

350G SIRLOIN 24 (G)

225G FILLET 25 (G)

'Trim' with Peppercorn? Bearnaise?

## FEASTING

If you're really hungry, or for two sharing

from the Kopa charcoal furnace

ALL INCLUDE ANY TWO SIDES

MIXED GRILL 39 (G)

300G FLAT IRON STEAK FORGE RUBBED BEEF RIBS  
SMOKED SAUSAGE FIREY SMOKED CHICKEN WINGS

900G PORTERHOUSE 64 (G)

500G CHATEAUBRIAND 56 (G)

850G RIB EYE ON THE BONE 55 (G)

## BURGERS

Beef patties all home-Forged, 8oz & 30 day-aged

from the Kopa charcoal furnace

THE FORGE 10.5 (GO)

8OZ BEEF BURGER, MONTEREY JACK,  
GEM LETTUCE, TOMATO CHUTNEY, BRIOCHE BUN

QUACK STACK 12.5 (GO)

8OZ BEEF BURGER, SMOKED & STICKY  
HOISIN DUCK, CHUNKY SLAW, BRIOCHE BUN

B12 9.5 (GO) (VE)

MOVING MOUNTAINS® VEGAN B12 PATTY,  
BEETROOT KETCHUP, GEM LETTUCE, GHERKIN,  
BEETROOT VEGAN BRIOCHE BUN

HOLY SMOKE 15 (GO)

8OZ BEEF BURGER, PULLED PORK, SMOKED BACK BACON,  
MONTEREY JACK, STILTON, BEER ONIONS,  
GEM LETTUCE PEPPER MAYO, BRIOCHE BUN

CHOC FULL OF CHOOK 10 (GO)

WHOLE CHARGRILLED CHICKEN BREAST, PEPPERED  
MAYO, GEM LETTUCE, CRISPY SKIN, BRIOCHE BUN

BIG JACK 13.5 (GO) (VE)

MOVING MOUNTAINS® VEGAN B12 PATTY,  
PULLED BBQ JACKFRUIT, VEGAN CHEESE,  
GEM LETTUCE, BEETROOT VEGAN BRIOCHE BUN

LUMP HAMMER 18

TWO 8OZ BEEF BURGERS, TWO RASHERS OF  
SMOKED BACK BACON, FRIED FREE-RANGE EGG,  
4OZ DRIPPING MONTEREY JACK, GEM LETTUCE,  
TOMATO RELISH, PEPPER MAYO,  
3 PIECE BRIOCHE BUN

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