

THE FORGE

RESTAURANT & BAR

OPEN MONDAY TO SUNDAY, LUNCH & DINNER, LAST ORDERS MIDNIGHT
14 GARRICK STREET, COVENT GARDEN, LONDON WC2E 9BJ
T : 020 7379 1432 F: 020 7379 1530 E : info@theforgerestaurant.co.uk

MENU A £33.00

French onion soup
Mushroom and tarragon risotto
Truffled duck egg and smoked ham hock
Smoked mackerel with pickled cucumber and horseradish
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Sage gnocchi with mascarpone and parmesan
Grilled salmon with mushy peas
Braised pork belly with savora mash potatoes and black pudding
London cut steak "a l'echalotte" with pommnes frites
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Blackcurrant cheesecake
Sticky toffee pudding with banana parfait
Creme brulee
Chocolate and bitter orange marquise with pistachio ice cream
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Coffee and petits fours

MENU B £37.00

Wild mushroom on toasted Poilane bread
Lamb sweetbread with baby caper sauce
Risotto nero with scallops, squid and gremoulata
Home cured bresaola with crispy artichokes, rocket and parmesan
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Linguine tossed with tomato, black olive and basil
Fillet of sea trout with quinoa tabouleh and coriander dressing
Pave de boeuf, sauce au poivre et pommes frites
Confit of duck leg with Puy lentils and bacon
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Chocolate and bitter orange marquise with pistachio ice cream
Apple tart tatin with creme chantilly
Caramelised lemon tart with creme fraiche
Pear and gooseberry crumble with vanilla ice cream
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Coffee and petits fours

MENU C £40.00

Chicory and poached pear with cashel blue cheese and candied walnut
Tempura of tiger prawns with kim chee and plum sauce
Buffalo bocconcini with roasted red peppers, garlic croutons and black olive tapenade
Crispy duck and pork salad with honey, sesame and soy
Scottish smoked salmon
Salt cured foie gras, toasted brioche, apple and green peppercorn chutney
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Linguine tossed with tomato, black olive and basil
Roasted fillet of halibut with lemon and hollandaise Fillet of seabass with creamed leeks, radichio and red pepper coulis
Parmesan crusted breast of guinea fowl with tallegio risotto Scottish beef fillet with shallots and pommes rosti
Roasted rump of Cumbrian lamb with glazed parsnips and mint
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Sticky toffee pudding with banana parfait Chocolate and bitter orange marquise with pistachio ice cream
Caramelised lemon tart with creme fraiche Pear and gooseberry crumble with vanilla ice cream
Cheese selection
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Coffee and petits fours