

# 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 £32.00

French onion soup  
Spinach, watercress and parmesan salad  
Crispy duck and pork salad with honey and soy  
Smoked mackerel with pickled cucumber  
.....  
Tomato and basil risotto with shaved parmesan  
Grilled salmon with crushed potatoes and tomato compote  
Paillard of chicken breast with cepes and parmesan cream  
Roasted pork belly with baked apple  
.....  
Baked white chocolate cheesecake with blackberries  
Treacle tart with cotted cream  
Fresh fruit with sorbet  
Lemon and ginger tart with cinammon cream  
.....  
Coffee and petits four

## MENU B £36.00

Roasted beetroot salad with goats cheese and candied pecan nuts  
Anchovy, caramelised onion and black olive galette  
Risotto nero with scallops, squid and gremoulata  
Home cured bresaola with crispy artichokes, rocket and parmesan  
.....  
Ricotta and truffle tortelloni tossed with butter  
Grilled swordfish with ratatouille  
Grilled rib eye steak, pommes frites, onion relish  
Confit of duck leg with cassoulet  
.....  
Treacle tart with cotted cream  
Apple and pear tart tatin with caramel ice cream  
Armagnac creme brulee with crystalised prunes  
Chocolate tart with pistachio ice cream  
.....  
Coffee and petits four

## MENU C £39.00

Tempura of tiger prawns with coriander, garlic, ginger and chilli dressing  
Salad of grilled artichokes, roasted red peppers and garlic croutons "au pistou"  
Tartare of yellow fin tuna with shiso leaf, sweet miso & ginger dressing  
Frisee salad with croutons, bacon, smoked black pudding and a soft poached egg  
.....  
Wild mushroom and chive risotto  
Roasted halibut with mushrooms, baby onions and bacon  
Scottish beef fillet au poivre  
.....  
Chocolate tart with pistachio ice cream  
Warm Bakewell tart with custard  
Baked white chocolate cheesecake with blackberries  
.....  
Coffee and petits four

Terrine of foie gras with Griottine cherries  
Scottish smoked salmon  
Rump of mutton with rosemary and confited garlic  
Pan fried fillet of seabass with lobster risotto  
Veal escalope Holstein with a fried hens egg  
.....  
Armagnac creme brulee with crystalised prunes  
Selection from the cheese board

CHEF : ANDREW BARBER

VAT is included. Service is discretionary, but a recommended 12.5% will be added to your bill

NOVEMBER 2009