

THE FORGE

RESTAURANT & BAR

OPEN MONDAY TO SUNDAY, LUNCH & DINNER, LAST ORDERS MIDNIGHT

14 GARRICK STREET, LONDON WC2 T:020 7379 1432 F:020 7379 1530 E:info@theforgerestaurant.co.uk

French onion soup	6.00	Scallops with tomato salsa and truffle mash	8.50
Half dozen Colchester oysters	11.50	Tempura of tiger prawns with kim chee and plum sauce	9.50
Omelette aux fines herbes	6.50	Half dozen escargots Bourguignon	7.50
Scottish smoked salmon	9.50	Crispy duck and pork salad with honey, sesame & soy	8.50
		Smoked mackerel with pickled cucumber and horseradish creme fraiche	7.50
		Home cured bresaola with crispy artichokes, rocket and parmesan	8.50
		Chicory and poached pear salad with cashel blue cheese and candied walnuts	8.50
		Wild mushrooms sauteed with butter, shallots and garlic on toasted poilane bread	9.50
		Buffalo bocconcini with roasted red peppers, garlic croutons and olive tapenade	8.50
		Braised oxtail raviolo with marsala broth and trompettes de la mort	7.50
Truffled duck egg and smoked ham hock	7.50	Crab with lemon, mayonnaise and toasted flatbread	9.50
Gratin of razor clams with tomato and chorizo	9.50	Lamb sweetbreads with baby caper sauce	7.50
		Salt cured foie gras, toasted brioche, apple and green peppercorn chutney	9.50

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Sage gnocchi with mascarpone and parmesan	sml 7.50	lge 15.00	Steak Tartare	sml 9.50	lge 19.00
Risotto nero with scallops, squid and gremoulata	sml 8.50	lge 17.00	Mushroom and tarragon risotto	sml 8.00	lge 16.00
Linguine tossed with tomato, black olive and basil				sml 8.50	lge 17.00

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Roasted fillet of halibut with lemon and hollandaise	22.50	Pan fried ray wing with butter, capers and shallots	21.50
Three giant tiger prawns grilled with garlic butter	28.50	Whole Dover sole, grilled or meuniere	34.00
		Fillet of sea trout with quinoa tabouleh and coriander dressing	16.50
		Grilled swordfish with Thai spiced celeriac puree	18.50
		Whole black bream baked with Moroccan spices and toasted cous cous	16.50
		Pan fried fillet of seabass with creamed leeks, radicchio and red pepper coulis	17.50
		Chateaubriand with béarnaise and pommes allumettes (for two)	52.00
		Pan fried pigeon breasts with honey and thyme roasted beetroot	16.50
		Braised pork belly with savora mashed potatoes and black pudding	16.50
		Aberdeenshire rib eye steak, on the bone, with pommes frites and bearnaise	27.50
Pave de boeuf, peppercorn sauce, pommes frites	18.50	Scottish beef fillet with shallots and pommes rosti	23.50
Confit of duck leg with Puy lentils and bacon	16.50	Roasted rump of lamb with glazed parsnips and mint	18.50
Veal escalope Holstein with a fried hens egg	17.50	Forge hamburger with real chips	11.50
Braised rabbit with tarragon, mustard and cider sauce	16.00	Sauteed veal kidneys with cepes, pancetta and port jus	23.50
		Parmesan crusted breast of guinea fowl with tallegio risotto	16.50

Mash	3.75	Pommes allumettes	3.75	Real chips	3.75
New potatoes	3.75	Petits pois a la francaise	4.00	French beans	4.00
Garlic mushrooms	3.50	Steamed broccoli	4.00	Gratin Dauphinois	3.75
Braised red cabbage	3.50	Rocket and parmesan	4.75	Spinach	4.75

CHEF : TONY HOWORTH

VAT is included. Service is discretionary, but a recommended 12.5% will be added to your bill SEPTEMBER 2011