

THE FORGE

RESTAURANT & BAR

OPEN MONDAY TO SUNDAY, LUNCH & DINNER, LAST ORDERS MIDNIGHT
14 GARRICK STREET, LONDON WC2 T: 020 7379 1432 E:info@theforgerestaurant.co.uk

French onion soup	6.00	Scallops in the shell with razor clams and beurre blanc	9.50
Spiced quail, rice noodles, ginger and lime dressing	8.50	Tempura of tiger prawns with plum sauce	9.50
Omelette aux fines herbes	6.50	Steamed asparagus with hollandaise	8.50
Scottish smoked salmon	9.50	Crispy 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
		Buffalo bocconcini with roasted red peppers, garlic croutons and olive tapenade	8.50
		Smoked duck and gizzard salad with bacon and a soft poached egg	8.50
Truffled duck egg and smoked ham hock	7.50	Crab with lemon, mayonnaise and toasted flatbread	9.50
Devilled lambs kidneys on baked sourdough	7.50	Salt cured foie gras, quince jelly and toasted brioche	9.50

.....

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 9.00	lge 18.00	
Spinach and ricotta roulade with sage butter and pine nuts			sml 7.50	lge 15.00	

.....

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, buttered peas with cream and mint	16.50
		Rare grilled tuna with fennel and baby spinach	17.50
		Whole black bream baked with Moroccan spices and toasted cous cous	16.50
		Pan fried fillet of seabass with crayfish risotto	17.50
		Chateaubriand with béarnaise and pommes allumettes (for two)	52.00
		Breast of duck marinated with beetroot and five spice, with Chinese greens	18.50
		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 red wine jus	23.50
Confit of duck leg with bubble and squeak	16.50	Roasted rump of lamb with spring greens and garlic	18.50
Veal escalope Holstein with a fried hens egg	17.50	Forge hamburger with fat chips	11.50
Chicken Kiev, sweet Romano peppers and braised rice	16.50	Pan fried calves liver with sage, bacon and onions	17.50
		Parmesan crusted breast of guinea fowl with white bean cassoulet	16.50

Mash	3.75	Pommes allumettes	3.75	Fat chips	3.75
New potatoes	3.75	Petits pois a la francaise	4.00	French beans	4.00
Garlic mushrooms	3.50	Steamed broccoli	3.75	Gratin Dauphinois	3.75
Buttered carrots	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 APRIL 2012