

ALMONDS	2.50	CHEESE STRAWS AND CORNICHONS	3.50	OLIVES	3.00	MINI POPPADOMS WITH CHUTNEY	3.00	ROOT VEGETABLE CRISPS	2.50
SMOKED SALMON ON TOAST	7.50							PRAWNS FRIED WITH GARLIC & CHILLI OIL	4.50
CHORIZO ON TOASTED TOMATO BREAD	6.00							ANCHOVY, PIQUILLO PEPPERS, & AOILI ON TOAST	4.50
PORK CHIPOLATAS WITH HOMEMADE BROWN SAUCE	5.00							ARTICHOKE & RED PEPPER SALAD AU PISTOU	7.50
TOMATO, RICOTTA & BASIL PISSALADIERE	6.00							DEEP FRIED WHITEBAIT	5.00
BRESAOLA, CRISPY ARTICHOKE & ROCKET	7.50							TEMPURA OF SQUID	7.50
SIX COLCHESTER OYSTERS	7.50							CRAB WITH TOASTED FLAT BREAD	7.50

**THE FORGE
WINE BAR**
MONDAY TO FRIDAY
NOON TO 11.00PM
SATURDAY
5.00 PM TO 11.00PM

JAMON DE TERUEL (DOP), CARVED AT BAR 9.50 PER 50 GRAMS

	TODAY	
<i>Steak baguette</i>	<i>Tea smoked salmon with horseradish & beetroot blinis, chive</i>	<i>5.50</i>
<i>7.50</i>	<i>Ox cheek with celeriac puree, braised red cabbage and parsnip crisp</i>	<i>15.00</i>
<i>Omelette</i>		
<i>7.50</i>		
<i>The Forge burger</i>		
<i>8.50</i>		
		<i>A salt beef sandwich on rye with pickled cucumber 6.50 Truffle & parmesan chips 4.50</i>

ROASTED FORERIB OF CUMBRIAN BEEF 35.00 FOR 2
AGED 28 DAYS, WEIGHS 1200 GRAMS UNCOOKED, SERVED WITH CHIPS & ONION MARMELADE

SALMON FISHCAKE WITH PARSLEY SAUCE	8.50	PAILLARD CHICKEN WITH PARMESAN CREAM	9.50
BEER BATTERED HADDOCK, CHIPS, MUSHY PEAS, PICKLED ONION	9.50	BARBECUED BEEF SHORTRIB WITH STICKY RICE	8.00
PRAWN & DUCK EGG NOODLES WITH BEANSHOOTS & CORIANDER	9.00	STEAK & ALE PIE	8.50
WHOLE BLACK BREAM BAKED, WITH FENNEL, THYME & LEMON	14.50	MERGUEZ SAUSAGES, HARISSA & CHIPS	8.50
LINGUINE TOSSED WITH SMOKED CHICKEN, CREAM & PINE NUTS	9.50	GOATS CHEESE TORTELLONI WITH BASIL PESTO	9.50
GRILLED HANGER STEAK WITH THE FORGE STEAK SAUCE	9.50	PAN FRIED RIB EYE STEAK WITH ONION RELISH	16.00

FAT CHIPS 3.00 ALLUMETTES 3.00 CAESAR SALAD 4.00 TOMATO & RED ONION 4.00 SPINACH 4.00

CHEF : ANDREW BARBER
VAT INCLUDED - SERVICE NOT INCLUDED