

THE FORGE INN

VILLAGE PUB & DINING

Summer Sharing

Delicatessen Mezze £14

a selection of italian charcuterie, manchego cheese, balsamic borettonne onions, chargrilled artichokes, sunblaze tomatoes, baby mozzarella & fresh pesto

Pub Mezze £15

chicken liver & wild mushroom pate, toasted brioche, barbecue chicken skewers, tiger beer battered scampi, sauce & confit chutney, beautiful pubs olive mix

Veggie Delicatessen Mezze £14

baked camembert, pesto & pickles, balsamic borettonne onions, sunblaze tomatoes, chargrilled artichokes, rosemary & sea salt focaccia, beautiful pubs olives & oils

Breads & Nibbles

Beautiful Pubs Olive Mix (v) £3.50

Rosemary & Sea Salt Focaccia (v) £3.50
local rapeseed oil, sticky balsamic & british dairy butter

Charlie's Mini Bangers £4

award winning mini sausages & stokes brown sauce

Garlic & Herb Bread / two cheddars (v) £3.75

Starters

Soup Of The Day £5.50

house baked bread & british dairy butter

Baked Prosciutto & Pesto Camembert £7.00

house baked baguette & pickles

Chicken Liver & Wild Mushroom Pate £6.50

toasted brioche & balsamic onion confit

Tiger Beer Battered Scampi £6.90

summer salad & proper tartare sauce

Creamy Garlic Mushrooms £6.30

toasted brioche, dressed wild rocket & pecorino cheese (v)

Barbecue Chicken Skewers £6.70

marinated chicken, feta & pineapple salad

Lunchtime

Hot Hobs £8

Our lunchtime tradition; filled & baked hot sandwiches on rustic baguettes with your choice of our soup of the day or chippies & dressed summer salad

choose from:

homebaked ham & two cheddars

brie, tomato, rocket & pesto (v)

roast chicken, chorizo & two cheddars

tuna, spring onion, celery & mayonnaise

charlie's bangers & caramelised onion chutney

paris brown mushrooms, rocket & two cheddars (v)

grilled beef steak, fried onions & fresh horseradish

'Our lunchtime menu is available until 5pm Monday to Saturday'

Baked Potatoes £7

Fresh from the oven, served with a dressed house salad & one of the fillings below:

two cheddars & house coleslaw (v)
tuna, spring onion, celery & mayonnaise

two cheddars & baked beans (v)
slow cooked chilli con carne

Ploughman's Lunch £10

Served with pickles, chutney house baked bread & a dressed salad

choose from:

vintage red leicester & stilton cheese

homebaked ham & vintage red leicester

handraised pork pie & vintage red leicester

Mains

Grilled

Heart of Rump Steak £17/226g

a specially prepared, flavoursome cut

Sirloin Steak £19/283g

awarded England's best sirloin steak

Centre Cut Ribeye Steak £23/340g

an exceptional steak, best served medium rare

all beef steaks come accompanied by chippies, roasted plum tomato & field mushroom

Mixed Grill £19/453g

rump & gammon steaks, chicken breast, proper sausage, black pudding & all the trimmings

Gammon Steak £13/283g

fried hens egg & grilled pineapple

Barnsley Lamb Chop £15/283g

garlicky potatoes, tendersteam broccoli & salsa verde

Stove

Cajun Spiced Salmon Fillet £16

grilled fillet of marinated salmon, skin on fries, & house salad with a creamy ranch dressing

Charlie's Bangers £10

buttered mash, red wine jus & crispy onion rings

Squash & Goats Cheese Gnocchi £12

roasted sweet potato & butternut squash, capricorn somerset goats cheese & spinach finished with a chilli crumb & garlic infused oil (v)

Proper Beef Burger £13

brioche bun, little gem, cured bacon, jack cheese & smoked barbecue relish

Moules Marinieres £13

scottish rope grown mussels cooked in a white wine, onion & parsley sauce, served with truffle oil dressed skin on fries

Hunter's BBQ Chicken £13

cured bacon, jack cheese, skin on fries & house salad with a classic french vinaigrette

Jack's Haddock £12

tiger beer batter, mushy peas & chippies

Forge Caesar Salad £12/£9

anchovies, roasted peppers & house dressing with or without grilled chicken (v)

Smoked Haddock Kedgeree £14

white & wild rice, smoked haddock & spinach bound together in a creamy curry sauce, finished with fresh herbs & a quartered boiled egg

Pesto Penne Pasta £13/£11

roasted peppers, shallots & garlic, fresh basil pesto, rocket & pecorino cheese with or without grilled chicken (v)

Sides

Roman Chippies £3.50

pecorino cheese, rosemary & truffle oil (v)

Pan Cooked Shroomies £3

lea & perrins butter

Awesome Herby Veggies £3

carrots, courgettes & green beans (v)

Wild Rocket Salad £3

sunblaze tomato, grana padano & sticky balsamic

Forge House Salad £3

cherry tomatoes, cucumber, red onion, salad leaves & classic french vinaigrette

House Coleslaw £2 (v)

Meat Sauces £2

veal jus, peppercorn, stilton & barbecue

Proper Onion Rings £3

tiger beer batter (v)

Roasted Baby Potatoes £3

garlicky butter (v)



(v) denotes vegetarian dishes / all dishes may contain traces of nuts / all fish dishes may contain bones / all desserts may contain calories / any tips you leave go directly to the team that looked after you. All of our food is ethically sourced, all of our meat & eggs are free range & we always use British & farm assured produce when in season. We recognise the importance of accurate allergen information & as our food is produced by real chefs in our own kitchen, this data can change daily, so if have a specific concern please ask a member of the team, although it's sadly impossible for us to guarantee any dish is 100% allergen free.

The Forge Inn is part of the independent Beautiful Pubs Collective, guests are our reason for being & you are definitely not a number, so if we get wrong please tell us & if we get it right please tell TripAdvisor.