

FORGE

LONDON

GRAZING

OLIVES (VG)

Marinated mixed olives

BREAD & OIL (V)

Artisan bread with olive oil and balsamic vinegar

BREAD & OLIVES (V)

Olives, artisan bread, olive oil and balsamic

STARTERS

FALAFEL BITES (VG)

Grilled falafel bites served with vegan mayo, cucumber and pepper strips for dipping

CHEDDAR RAREBIT (V)

Glazed mature Cheddar, Red Leicester cheese and mustard rarebit with green chillies, served on toasted bloomer bread with slow-roasted tomatoes and pea shoots

CHICKEN STRIPS

Crispy fried chicken strips with garlic mayonnaise

CAULIFLOWER WINGS (V)

Spicy coated crispy fried cauliflower with a tomato and chilli salsa

SOUP OF THE DAY

Finished with fresh cream and chives, served with artisan bread and butter

CRISPY FRIED PORK RIBS

BBQ pork ribs with sticky BBQ sauce and crispy onions

BURGERS

All served with fries – Swap your fries to sweet potato fries for 50p extra

PEPPERED BEEF BURGER

Toasted brioche bun, iceberg lettuce, burger sauce, chopped gherkin and onion, British beef rib steak burger, topped with a flat mushroom and black peppercorn sauce, honey-glazed bacon, beer-battered onion rings and tomato ketchup, served with fries and BBQ sauce

BUTTERMILK FRIED CHICKEN BURGER

Toasted brioche bun, iceberg lettuce, mayonnaise, chopped gherkin and onion, buttermilk chicken breast, topped with a burger cheese slice, honey-glazed bacon and garlic mayonnaise, served with fries and BBQ sauce

VEGGIE BURGER (V)

Toasted brioche bun, iceberg lettuce, mayonnaise, chopped gherkin and onion, topped with a quinoa, smoked Cheddar and BBQ chipotle burger and garlic mayonnaise, served with fries and BBQ sauce

SALADS

CHICKEN CAESAR SALAD

Roasted chicken breast on a layered salad of Cos lettuce, Caesar dressing, spring onion, pea shoot, garlic croutons and a free-range boiled egg

SALMON SALAD

Fresh fillet of salmon served with mixed leaves, cucumber, spring onion, avocado, peppers, soya beans, slow-roasted tomatoes, fresh tomatoes and red onion, finished with crispy onions and a lemon and olive oil dressing

HALLOUMI AND ASPARAGUS SALAD (V)

Halloumi and asparagus on a layered salad of celery, tomato, baby gem lettuce, red onion, cucumber, spring onion, pea shoots and slow-roasted tomatoes with a lemon olive oil dressing

FALAFEL SALAD (VG)

Baked falafel bites with vegan mayo, mixed leaves, cucumber, spring onion, avocado, peppers, soya beans, slow-roasted tomatoes, fresh tomatoes and red onion, finished with crispy onions and a lemon and olive oil dressing

SIDES

FRIES (V)**SWEET POTATO FRIES (V)****SIDE SALAD (VG)**

Mixed leaf, red peppers, spring onion, slow-roasted tomato, tomato, soya bean, avocado and crispy onion salad

SEASONAL VEGETABLES (V)**HOUSE HONEY MUSTARD SLAW (V)****BEER-BATTERED ONION RINGS (V)****SAUTÉED GARLIC MUSHROOMS (VG)**

MAINS

FISH AND CHIPS

Hand-battered cod fillet, chips, your choice of garden or mushy peas and tartare sauce

Add curry sauce, pickled onion and a slice of either brown or white bread with butter to your fish & chips for £2.50

BBQ BEEF RIB

Slow cooked and chargrilled beef rib with BBQ sauce, crispy onions and a choice of fries or side salad

GLOUCESTER OLD SPOT SAUSAGE & MASH

Gloucester Old Spot sausages served with buttery mashed potatoes, seasonal vegetables and a rich red wine onion gravy

MEDITERRANEAN VEGETABLE TART (VG)

A crisp paprika and herb pastry case filled with tomato chutney, grilled courgette, aubergine, cherry tomatoes, red onion, mixed peppers and a chive crumble, served with roasted baby potatoes and a side salad, lemon and olive oil dressing on the side

SLOW-COOKED BELLY PORK

Tender belly pork, mustard mashed potatoes, Bury's black pudding, honey-glazed bacon, seasonal vegetables and red wine gravy

SHAVED RIB EYE STEAK

Chargrilled shaved slices of rib eye steak in a garlic and herb drizzle, served with fries, slow-roasted tomatoes and crispy onions

STEAK & ALE PIE

Slow-cooked beef steak with caramelised onions and a rich ale gravy in a shortcrust pastry served with buttered mash, seasonal vegetables and red wine gravy

SMOTHERED CHICKEN

Roast chicken breast topped with honey-glazed bacon, Tickler extra mature Cheddar and sticky BBQ sauce, served with a grilled tomato, Virgin Mary ketchup and chips

BRITISH BARNESLEY LAMB CHOP

British double lamb chop served with black pudding, roasted baby potatoes, minted peas and a wholegrain mustard white wine cream sauce

PAN-FRIED RED SNAPPER

Red snapper fillet with garlic buttered king prawns, tender leeks and roasted baby potatoes

SANDWICHES

Served on white or malted bloomer bread, with fresh tomato, red onion, soya bean and pea shoot salad with a lemon olive oil dressing
Add chips or fries £1.50 or sweet potato fries £2.00

FISH FINGER SANDWICH

Crispy fish fingers with tartare sauce, accompanied with a tomato, red onion, soya beans and pea shoot garnish with a lemon olive oil dressing

HALLOUMI & TOMATO SANDWICH (V)

Grilled halloumi with slow-roasted tomatoes and avocado accompanied with a tomato, red onion, soya beans and pea shoot garnish, served with a lemon olive oil dressing

SCOTTISH SMOKED SALMON SANDWICH

Scottish smoked salmon and cucumber sandwich accompanied with a tomato, red onion, soya bean and pea shoot garnish with a lemon olive oil dressing, served with fries

STEAK SANDWICH

Chargrilled West Country rump steak, flat mushroom and red onion sandwich, accompanied with a tomato, red onion, soya beans and pea shoot garnish with a lemon olive oil dressing

DESSERTS

STICKY TOFFEE PUDDING (V)

Served warm with either custard, cream or ice cream with fresh strawberry garnish

BAKED CHEESECAKE (V)

Creamy vanilla-flavoured cheesecake on an oatly biscuit base, accompanied with strawberries and vanilla ice cream

CHEESE PLATE (V)

Stilton, Tickler extra mature Cheddar and Camembert accompanied with a caramelised red onion chutney, grapes, celery and Carr's water biscuits

CHOCOLATE BROWNIE (V)

Rich chocolate tray-baked brownie topped with vanilla ice cream, granola with almond flakes and chocolate-flavoured sauce

Do you have any allergies?

Full allergen information is available for all dishes, please ask a team member before you order your food and drink, as menus do not list all ingredients. We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot fully guarantee that products are 100% free from allergens, owing to cross-contamination, as we do not have specific allergen free zones in our kitchens and it is therefore not possible to fully guarantee separation of allergens. Please inform staff of any food allergies, before placing your order, even if you have eaten the dish previously, so that every precaution can be taken in the kitchen to prevent cross-contamination. We cannot guarantee that any dishes are free from nut traces.

Fish and poultry dishes may contain bones. All weights are approximate uncooked. Management reserves the right to refuse custom and/or withdraw/change offers (without notice), at any time.

Prices include VAT, at the current rate. All products and offers are subject to availability. At Stonegate Pub Company, all tips earned by our hard-working team members, from delivering great customer service, are retained by them.

As we process credit-card tips through our payroll, we are required to make statutory deductions. If a service charge is added to the bill, this is entirely discretionary and is paid to those team members providing the service. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. (V) Suitable for vegetarians. (VG) Suitable for vegans.

