

FORGE

RESTAURANT · COCKTAIL BAR · CLUB

MAIN MENU

WE'RE ALL ABOUT FOOD FOR THE SOUL. THAT'S WHY OUR MENU IS FULL OF QUALITY FOOD MADE FROM QUALITY INGREDIENTS, WITH UNBELIEVABLE FLAVOURS TO TOP IT OFF. SO, IF YOU LIKE THE SOUND OF THAT, THEN KEEP READING.

SNACKS & NIBBLES

Roasted onion crostini, olive & Roquito® pepper tapenade and truffle oil (VG-M) 455 kcal **4.00**

Crispy battered samphire with miso & pickled ginger mayo (VG) 676 kcal **4.25**

Toasted brioche with whipped brown honey butter, pork 'nduja tomato relish and Manchego cheese 677 kcal **4.75**

Smoked bacon wrapped sticky dates 513 kcal **3.50**

SMALL PLATES

Burrata with broad bean & pine kernel pesto, plum tomato and a balsamic glaze (V) 429 kcal **8.50**

White & brown crab meat with lemon mayo, toasted brioche and cucumber ketchup 250 kcal **12.00**

Prosciutto, crumbled goat's cheese, wild mushrooms, truffle oil, pink pickled onion and fig & date chutney 341 kcal **9.00**

Oyster mushroom scallops, chimichurri, Roquito®peppers, pink pickled onion and cucumber (VG) 224 kcal **11.50**

Forge flat iron beef on brioche toast with horseradish mayo, a balsamic glaze and sea salt 349 kcal **13.00**

TO SHARE

Recommended for two people

CHARCUTERIE GRAZER 2095 kcal **30.00**

Salami, coppa and prosciutto, three-cheese & garlic loaf, olives, roasted onion crostini, whipped brown honey butter, smoked bacon wrapped sticky dates, pork 'nduja tomato relish, fig & date chutney and broad bean & pine kernel pesto

FORGE FISH & FIZZ PLATTER 1214 kcal - excludes wine **35.00**

Smoked salmon, asparagus, crab meat with lemon mayo, toasted brioche, olives, roasted onion crostini with miso & pickled ginger mayo, crispy battered monkfish and cucumber ketchup

Enjoy our Fish Platter with a bottle of Vinuva Prosecco for 50.00

VEGAN GRAZER (VG-M) 1949 kcal **27.50**

Vegan Sheese® & garlic loaf, olives, fig & date chutney, roasted onion crostini with broad bean & pine kernel pesto, vegetable gyoza, crispy battered samphire with miso & pickled ginger mayo and asparagus spears with olive & Roquito® pepper tapenade

MAINS

Crispy battered monkfish with samphire, pickled red onion & cucumber slaw, smoked salmon & caper aioli and cucumber ketchup 796 kcal **21.50**

Grilled stone bass fillet, pickled & roasted red onion, fresh leaves, Manchego cheese and crab meat with miso & pickled ginger mayo 510 kcal **27.00**

Dish of the day. Ask to see today's option and calorie information (V) / (VG) **16.00**

Crispy panko coated chicken breast served with asparagus spears 567 kcal and a choice of chimichurri dressing +135 kcal OR pork 'nduja tomato relish +93 kcal with Parmesan and grilled lemon on the side **19.50**

Adults need around 2000 kcal a day.

Do you have any allergies?

Please inform staff of any allergies before placing your order, even if you have ordered the dish/drink before, as ingredients can change and menus do not list all ingredients.

FORGE

RESTAURANT · COCKTAIL BAR · CLUB

GRILLS

OUR BEEF STEAKS ARE FROM THE BRITISH ISLES AND AGED FOR 28 DAYS, SERVED WITH SEASONED SKIN-ON FRIES, ROASTED ONION, PLUM TOMATO AND WATERCRESS (UNLESS STATED OTHERWISE)

ALL OF OUR GRILLS ARE COOKED OVER CHARCOAL FOR MAXIMUM FLAVOUR.

6oz FILLET 735 kcal **32.00**

14oz BONE-IN BOSTON RIBEYE 1073 kcal **39.00**

7oz FLAT IRON 713 kcal **26.00**

32oz TOMAHAWK 2198 kcal **80.00**

(for two to share)

SWORDFISH STEAK 899 kcal **24.50**

With mango, red onion & coriander salsa, crispy battered samphire and seasoned skin-on fries

ROASTED CELERIAC STEAK 829 kcal **15.00**

With broad bean & pine kernel pesto, roasted red onion, plum tomato, watercress and seasoned skin-on fries (VG)

BRITISH ISLES SMASHED BEEF BURGER 1155 kcal **19.00**

Topped with Black Bomber® Cheddar sauce, prosciutto and grated Manchego cheese, in a roasted onion potato bun with mayo, gherkin, pickled pink onion and watercress, served with horseradish ketchup and seasoned skin-on fries

SAUCES

Pork 'nduja tomato relish 93 kcal **1.50**

Chimichurri (VG) 135 kcal **1.50**

Miso & pickled ginger mayo (VG) 128 kcal **1.50**

Horseradish mayo (V) 129 kcal **1.00**

Smoked salmon & caper aioli 145 kcal **1.25**

EXTRAS

Battered monkfish 196 kcal **5.00**

Crab, cheese & asparagus crostini 191 kcal **5.25**

Poached egg gratin crostini 274 kcal **3.50**

Grilled goat's cheese & balsamic pearls (V) 207 kcal **4.25**

SIDES

Wild mushrooms with rosemary & garlic (VG) 106 kcal **4.00**

Green salad with watercress, cucumber and toasted pine kernels (VG) 54 kcal **3.75**

Asparagus with Manchego cheese 101 kcal **4.00**

Skin-on fries with Maldon® sea salt (VG) 363 kcal **4.50**

Parmesan & truffle skin-on fries with melted Black Bomber® Cheddar sauce for pouring 650 kcal **5.50**

Three-cheese loaf with garlic & rosemary oil, Black Bomber® Cheddar sauce, ripened goat's cheese and Parmesan 492 kcal (VG-M option available 430 kcal) **4.50**

THE AFTER PARTY

Crispy deep-fried honeycomb ice cream with Lotus Biscoff® sauce and white chocolate bark (V) 1141 kcal **8.50**

Black Bomber® Cheddar, ripened goat's cheese log and Stilton® with rustic bread, whipped brown honey butter, fig & date chutney, grapes and olives. Recommended for 2 people (V) 1692 kcal **15.00**

Sicilian lemon sorbet affogato with a shot of limoncello and raspberries two ways (VG-M) 249 kcal **9.00**

Dark chocolate fondant with dairy-free Madagascan vanilla iced kream, salted caramel syrup and crushed caramel biscuits (VG-M) 573 kcal **10.00**

LOOKING FOR SOMETHING LIGHTER?

LOOK FOR OUR LUNCH MENU. AVAILABLE MONDAY-FRIDAY 12-4PM

Adults need around 2000 kcal a day.

Do you have any allergies?

Please inform staff of any allergies before placing your order, even if you have ordered the dish/drink before, as ingredients can change and menus do not list all ingredients.

(V) Suitable for vegetarians, (VG) Suitable for vegans, (V-M) Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning, (VG-M) Made with vegan ingredients; however, produced in a factory which handles non-vegan ingredients, with a 'may contain' warning.

Please note that we do not operate a dedicated vegetarian/vegan kitchen area.

Do you have any allergies?

Please inform staff of any allergies before placing your order, even if you have ordered the dish/drink before, as ingredients can change and menus do not list all ingredients. Full allergen information is available for all food & drinks, detailing the 14 legally declarable allergens contained in our dishes/drinks.

Whilst all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination. There is significant risk of cross-contamination in our fryers.

Fish and poultry dishes may contain bones and/or shell. All weights are approximate uncooked. Ingredients are based on standard product formulations, variations may occur, and calories stated (excluding drinks options) are subject to change.

Photography is for illustrative purposes only. All products and offers are subject to availability. Management reserves the right to refuse custom and/or withdraw/change offers (without notice), at any time. Prices are in pounds sterling and include VAT, at the current rate. At Stonegate Group, all tips earned by our hard-working team members, from delivering great customer service, are retained by them. If a service charge is added to the bill, this is entirely discretionary and is paid to those team members providing the service. If, for any reason, you're not happy with your visit, please let a team member know. Stonegate Group, 3 Monkspath Hall Road, Solihull, West Midlands B90 4SJ.