



## DINNER MENU

### SPARKLING

Seasonal Bellini  
7

Le Dolci Colline  
Prosecco Brut  
6 / 25

Piper-Heidsieck  
Champagne  
9.5 / 55

Portobello Road Gin,  
Franklin & Sons Indian  
Tonic, dehydrated grapefruit  
9

Elephant Sole,  
Franklin & Sons Indian  
Tonic, blueberries  
8.5

Hendricks, Franklin  
& Sons Natural Light  
tonic, cucumber  
10.5

Kokoro,  
Franklin & Sons Indian  
Tonic, ginger, lemon  
9

Bombay Sapphire,  
Franklin & Sons Indian  
Tonic, lime wedge  
9

### G&Ts

■ Slow Roasted Pork Belly,  
apple & caramelised shallots  
4

■ Whole Baked Camembert,  
grilled sourdough  
10

Salt Cod Croquettes,  
tartar sauce  
6

■ Whole Burrata,  
honey glazed aubergine,  
sesame & sourdough  
10

■ Crudities,  
dips and crostini  
8

■ Wild Mushroom Arancini,  
truffle mayo  
6

Salt & Pepper Squid,  
chilli and soy dressing  
7

### SHARING DISHES

■ Classic Waldorf  
walnuts, grapes and apple  
7

■ Soup of the Day  
crouton garnish  
6

■ Bulgur Wheat Salad  
halloumi  
6.5 / 9.5

■ Forge Super Food Salad  
lentils, spinach, broccoli & roasted seeds mix  
5 / 8

■ Mac & Cheese  
7  
(add bacon on us)

Forge Chicken Caesar  
cos, anchovies, pecorino  
6 / 11.5

### STARTERS & SALADS

### BURGERS

### GRILL

### HOUSE DISHES

Forge Beef Burger with smoked cheese, bacon, mustard mayo & pickles .....14  
BBQ Pulled Pork with smoked cheese, red onions & pickles .....12  
Chicken & Camembert Burger with avocado & tomato salsa.....14  
■ Veggie Beef Tomato Burger with peppers, goat's cheese and salsa .....13

■ 8oz Grilled Rib Eye Steak with mushroom & truffle gravy.....24  
■ Beef Bavette Steak with skin on fries, béarnaise.....16  
■ Grilled Swordfish with avocado and sundried tomato salsa.....13  
Grilled Marinated Lamb Chops with Israeli couscous tabbouleh style.....13  
■ Flat Ironed Chicken Breast with salsa verde and pecorino.....12

■ Braised Jacob's Ladder with mash potatoes & sautéed greens.....17.5  
■ Grilled Sea Bream with heritage tomatoes & samphire.....15  
■ Winter Squash Risotto with goat's cheese and toasted pumpkin seeds.....12  
■ Harissa Roasted Cauliflower with Moroccan chickpea stew, cashews....11

*All served with slaw and skin on fries*

*All of our meats are sourced from around Britain and are Red Tractor\* approved*

### SIDES

ALL FOR 3.50

■ Creamy mashed potatoes

■ Skin on fries

■ Padron Peppers

■ Sweet potato fries with raita,  
chilli & spring onions

■ Steamed broccoli with garlic

■ Heritage tomato salad capers,  
onions & lemon dressing

### SAUCES

ALL FOR 2

■ Peppercorn

■ Red Wine

■ Béarnaise

■ Blue Cheese

■ Chocolate and Orange Mousse  
with vanilla shortbread

■ Lemon Yoghurt Panacotta  
with mixed berry compote

■ Pear and Almond Tart  
with vanilla ice cream

■ vegetarian ■ gluten free

*All prices include VAT. A discretionary service charge of 12.5% will be added to all bills. We cannot guarantee the absence of traces of nuts or other allergens. Please advise a staff member if you have any particular dietary requirement.*

*\* The Red Tractor quality mark certifies that the way food is farmed and prepared is regularly checked by independent experts to ensure it is of a good standard.*

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## FORGE'S OWN

ALL £9

Pimm's Cup Pimm's, lemonade & fresh fruits, get a jug for £13	Pink Panther Portobello Road Gin, coconut cream, pineapple juice, lime	East India Company Blackwells rum, lemon & lime shrub, honey	Daiquiry Ask the bar or a member of staff for your favourite	Shoreditch Sling Four Roses Yellow label, passion fruit puree, mint bitters, Tropical Redbull	Long Island Iced Tea New Amsterdam vodka, El Jimador tequila, Pamperowwhite rum, Portobello gin	Green El Jimador El Jimador Blanco tequila, Midori, lime juice, agave syrup	Kentucky's Sunset Four Roses Bourbon, lemon, agave syrup, lemonade
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## THE CLASSICS

ALL £9

Espresso Martini Vodka, kahlua, espresso	Dark & Stormy Gosling dark rum, lime, ginger beer	English Garden Portobello Road Gin, apple, elderflower, lime	Negroni Portobello Road Gin, Campari, vermouth	Old Fashioned Rum or Whiskey, angostura bitters	Silver Needle Martini Vodka, apricot brandy, lemon	Porn Star Martini Vodka, passionfruit, prosecco	Tommy's Margarita Tequila, lime, agave
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## BEER & CIDER

### DRAUGHT

Meantime Brewery Fresh Lager .....	5
Meantime London Pale Ale .....	5.2
Breton Cider .....	5
Amstel .....	5

### BOTTLES & CANS

Pilsner Urquell, 330ml, 4.4% .....	4
Sol, 330ml, 4.5% .....	4.5
Brooklyn Lager, 330ml, 5.2% .....	5.5
Curious IPA, 330ml, 5.6% .....	5
Brewdog Punk IPA, 300ml, 5.6% .....	5
Brewdog Dead Pony Club Pale Ale, 300ml 3.8% .....	5
Guinness, 330ml, 4.2%.....	5.5
Innis&Gun Lager / IPA / Original .....	5.25/5.5/5.2
Blind Pig Blueberry and Bourbon, 335ml, 4% .....	5
Blind Pig Rum and Pear Cider, 335ml, 4% .....	5
Aspall's Cider, 330ml, 5.5% .....	6
Old Mout Cider Passionfruit & Apple, 500ml, 4% .....	6
Old Mout Cider Kiwi & Lime, 500ml, 4% .....	6
Hoegaarden, 330ml, 4.9% .....	5.5
Blue Moon, 330ml, 5.4% .....	5
Lefte, 330ml, 6.6% .....	5.5

## WINE

### WHITE

	175 ml	250 ml	500 ml	bottle
Cuvee Jean-Paul Blanc, France, 2015	4.5	6.5	12.75	19
Principato Pinot Grigio, Italy, 2016	4.75	7	13.50	21
Percheron Chenin Blanc Viognier, South Africa, 2016	5	7.5	14.95	24
Casal Mendes Vinho Verde, Portugal, NV	5.5	8.5	16	27
Touraine Sauvignon Blanc, France, 2015	6	9.5	18	28
Senorio De Sarria Chardonnay, Spain, 2015	6.5	9.75	19	29
'Duc de Morny', Picpoul de Pinet, France, 2015				30

### ROSE

Ancora Chiantetto Rose, Italy, 2016	5	7.5	14.5	22
Domaine de la Vieille Tour Rose, France, 2015	9	12	24	37

### RED

Borsao Garnacha, Spain, 2015	4.5	6.5	12.75	19
Les Oliviers Merlot, France, 2015	4.75	7	13.50	20
Adobe Cabernet Sauvignon, Chile, 2015	5.5	8.5	16	27
Burlesque Zinfandel, USA, 2015	6	9.5	18	28
Côtes du Rhône, Les Coteaux, France, 2013	6.5	9.75	19	29
Tierra Alta Pinot Noir, Chile, 2015	7	10	20	30
Rioja Crianza, Ontañon, Spain, 2013				30
Le Cru Aux Roches Pourries Morgon Cote du Py, France, 2014	8.7	11	21	34.5
Nieto Senetiner Malbec, Argentina, 2015	8.75	9.75	19.5	33
Jealous Sisters Pinot Noir, New Zeland, 2014				35
Chateau Mayne-Vieil Fronsac, France, 2013				48

## TEA & COFFEE

### JULIUS MEINL – BAR SPECIALE BLEND

Espresso .....	1.9
Double Espresso .....	2.4
Americano, Macchiato .....	2.7
Latte, Flat White, Cappuccino .....	2.9
Mocha .....	2.9
Hot Chocolate .....	3
Matcha Late .....	3.95

### WE ARE TEA – ALL LOOSE TEA IS SERVED BY THE POT

	BLACK TEA
English Breakfast .....	3.2
Earl Grey .....	3.2
Lapsang Bohea .....	3.2
Darjeeling 2nd Flush .....	3.2
Ceylon with vanilla .....	3.2

	GREEN TEA
Moroccan Mint .....	3.2
Dragon Well .....	3.2

	WHITE TEA
Jasmine Silver .....	3.2
Rose White Peony .....	3.2

	INFUSION
Rooibos .....	3.2
Whole Chamomile Flowers .....	3.2



## LUNCH MENU

### STARTERS & SMALL PLATES

**Salt and Pepper Squid**  
chilli and soy dressing  
7

**Soup of the Day**  
crouton garnish  
6

**Mac & Cheese**  
(add bacon on us)  
7

**Slow Roast Pork Belly,**  
apple & caramelised shallots  
4

### SALADS

**Bulgur Wheat Salad**  
grilled vegetables & halloumi  
6.5 / 9.5

**Classic Waldorf**  
walnuts, grapes and apple  
7

**Forge Chicken Caesar**  
cos, anchovies, pecorino  
6 / 11.5

**Forge Super Food Salad**  
lentils, spinach, broccoli & roasted seeds mix  
5 / 8

### BURGERS & SANDWICHES

- Chicken Club Sandwich** (add bacon £1).....9
- Crab Salad Sandwich**.....9
- Forge Beef Burger** with bacon and pickles.....14
- Pulled Pork Burger** with smoked cheese and pickles.....12
- Veggie Beef Tomato Burger** with peppers, goat's cheese and salsa.....13

*All Burgers served with slaw and skin on fries*

*All Sandwiches served with side salad*

### GRILL & HOUSE DISHES

- Beef Bavette Steak** with skin on fries & béarnaise.....16
- Flat Ironed Chicken Breast** with salsa verde and pecorino.....12
- Grilled Sea Bream** with marinated heritage tomatoes and samphire.....15
- Harissa Roasted Cauliflower** with moroccan chickpea stew, cashews....11

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### SIDES

ALL FOR 3.50

**Creamy mashed potatoes**

**Skin on fries**

**Padron Peppers**

**Sweet potato fries with raita,**  
chilli & spring onions

**Steamed broccoli with garlic**

**Heritage tomato salad capers,**  
onions & lemon dressing

### SAUCES

ALL FOR 2

**Peppercorn**

**Béarnaise**

**Red Wine**

**Blue Cheese**

### NIBBLES

**Mixed Nuts**  
3.7

**Smoked Almonds**  
3.7

**Noceralla Olives**  
3.7

**Dips & Crostini**  
6

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*Each week, our chef selects 6 dishes for our special lunch combo*

## Chef Selection Lunch Combo

### 2 for £9

*Keep an eye on the specials board for our daily food features*