

forge

Potato - Goat's Curd - Guanciale - White Beetroot

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English Mushroom Biscuit - Barncliffe Mascarpone
Black Winter Truffle

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Cornish Mackerel & Isle Of Wight Tomatoes
Toasted Buckwheat - Douglas Fir - Greenhouse Herbs

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Forge Lemon Thyme Beer Bread - Old Winchester Custard
Beer Vinegar - Shiitake

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Dry Aged Nidderdale Hogget - Summer '24 Mint Pickle
Turnip - Pickled Mustard Seeds

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Cashel Blue - Pickled Walnut - Medlar
Toasted Barley - Birch Syrup

Supplement - 10

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Preserved Wild Raspberries & Fig Leaves
Caramelised Goats Milk - Oxalis

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Buckwheat Miso Caramel Tart
Preserved English Truffle Fudge

Tasting Menu - 70

Wine Pairing - 60

An optional service charge of 10% is added to your final bill