

Forge

Potato - Fermented Nasturtium - Guanciale - Bitter Leaves

.

Raw Hereford Beef & Onion Tartlette - English Wasabi
Spring 24' Garlic Capers - Yolk

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English Mushroom Biscuit - Barncliffe Mascarpone
Wiltshire Truffle

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Musselburgh Leeks In Pumpkin Seed Miso
Cultured Buttermilk & Douglas Fir Dressing - Kaluga Caviar

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

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Orkney Scallop - Broth Of Roe & Truffle
Dill - Fermented Grains - Bone Marrow

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Dry Aged Deer - Celeriac
Fermented Red Cabbage - Quince

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

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Jerusalem Artichoke & Reuben Blackberry Tart

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Yorkshire Rhubarb - Medjool Date
Brown Butter - Custard

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Our Bread Miso Caramel Tart

Preserved Raspberry Jam & Rosemary Doughnut

Yorkshire Tea - Toast - Marmalade



VEGETARIAN MENU

Potato - Fermented Nasturtium - Bitter Leaves

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A Tartlette Of Our Squash - Goats Curd - English Wasabi

English Mushroom Biscuit - Barncliffe Mascarpone

Wiltshire Truffle

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Musselburgh Leeks In Pumpkin Seed Miso
Cultured Buttermilk & Douglas Fir Dressing

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

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Malt Glazed Ibis Celeriac - Truffle Broth
Fermented Grains

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Greyhound Cabbage in Roasted Vegetable Juice - Fermented Red
Cabbage - Quince

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Cashel Blue - Pickled Walnut - Medlar - Birch Syrup

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Jerusalem Artichoke & Reuben Blackberry Tart

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Yorkshire Rhubarb - Medjool Date

Brown Butter - Custard

.

Our Bread Miso Caramel Tart

Preserved Raspberry Jam & Rosemary Doughnut

Yorkshire Tea - Toast - Marmalade



GLUTEN FREE

Potato - Fermented Nasturtium - Guanciale - Bitter Leaves

.

Raw Hereford Beef & Onion Tartlette - English Wasabi
Spring 24' Garlic Capers - Yolk

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English Mushroom Biscuit - Barncliffe Mascarpone
Wiltshire Truffle

.

Musselburgh Leeks In Pumpkin Seed Miso
Cultured Buttermilk & Douglas Fir Dressing - Kaluga Caviar

.

Forge Beer Bread - Old Winchester Custard
Mushroom Vinegar - Shiitake

.

Orkney Scallop - Broth Of Roe & Celeriac
Dill - Fermented Grains - Bone Marrow

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Dry Aged Deer - Celeriac
Quince

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Cashel Blue - Medlar - Birch Syrup

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Rueben Blackberry - Oxalis - Italian Merinque

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Yorkshire Rhubarb - Medjool Date
Brown Butter - Custard

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Gooseberry Macaron

Preserved Raspberry Pastille

Tea Parfait

Tasting Menu - 135

Wine Pairing - 95

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