

# forge

Potato - Fermented Nasturtium - Guanciale - Bitter Leaves

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

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English Mushroom Biscuit - Barncliffe Mascarpone  
Summer Truffle

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Spilmans Of York Asparagus - Smoked Eel - Dressing Of Asparagus  
Juice & Lovage - Roast Chicken

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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 - English Peas - Bone Marrow

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Dry Aged Texel Cross Lamb - Yorkshire Salad - Fermented Lettuce  
Three Cornered Leek

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Cashel Blue - Pickled Walnut - Medlar  
Sumac - Birch Syrup

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Fermented Gooseberry & Our Honey Tart - Toasted Barley  
Italian Meringue

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Yorkshire Rhubarb - Medjool Date  
Brown Butter - Custard

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Our Bread Miso Caramel Tart

Chicory Root - Last Year's Cherry - Hepple Gin

Yorkshire Tea - Toast - Marmalade

Tasting Menu - £135

Wine Pairing £95

Curators Cuvee 2018  
*Sussex / Artelium*

Savennières 'La Croix Picot' 2022  
*Loire / Domaine Fournier Longchamps*

Dry Furmint Barta 2021  
*Tokaj / Oreg Kiraly Dulo*

Syrah 2017  
*Hawkes Bay / De la Terre*

Music of the Spheres 2017  
*Nikos Vakakis / Samos / Greece*

Beerenauslese Cuvee 2021  
*Kracher / Burgenland / Austria*

Non-alcoholic pairing £55

ALT Sparkling Organic Chardonnay, NV, Germany

Garden Herbs

Green Tea & Cucumber

Beetroot & Verjus

Mosto d'Uva Zero Gradi, Roberto Sarotto, Italy

Blush & Ember

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