2 Courses £22 - 3 Courses £28

STARTERS

Soup of the day, rustic bread & butter (gfo) Smoked haddock & mozzarella fish cake, onion salsa, herb oil Cajun panko chicken strips, bang bang sauce Halloumi bites, sweet chili dip (v) Mixed olives & sun blush tomatoes (gf)

MAINS

Roast of the day - served with

garlic roast potatoes, mashed swede, roast carrots, braised red cabbage, seasonal greens, Yorkshire pudding & gravy

Beer battered haddock, chips, garden peas, tartar sauce Breaded scampi, chips, garden peas, tartar sauce Hunters Chicken, bbq sauce, bacon bits, mozzarella, chips, coleslaw Med veg pesto tagliatelle, garlic ciabatta (v) add chicken (£3) Vegetable curry, basmati rice, poppadum, mango chutney (ve)

BURGERS

Angus beef burger, Monterey Jack cheese (gfo) BBQ pulled pork burger, Monterey Jack cheese (gfo) 'Beyond' vegan burger, Applewood vegan slice (ve, gf) all served with chipotle mayo, caramelized onions, coleslaw & fries

> . Double stack your burger . £4 . Add extra cheese or bacon . £1

DESSERTS

Toffee & honeycomb cheesecake, vanilla ice cream (v, gf) Baked cookie dough, chocolate ice cream, toffee sauce (v) Apple & mixed berry crumble, custard (v) Sticky toffee pudding, vanilla ice cream (v, gf) Trillionaires tart, mixed berry compote (ve) Ronaldo's ice cream (v) or sorbet (ve) (2 scoops)

Some dishes can be adapted to suit dietary requirements, please ask your server

We are committed to the Code of Best Practice on Service Charges, Tips, Gratuities and Cover Charges. We do not add a service charge to your bill. 100% of the tips you may wish to leave are distributed equally amongst the Forge & Terrace Teams.

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