

THE FORGE'S HOT ROCKS

With our Hot Rocks you can enjoy cooking your choice of succulent meats and the freshest fish live at the table, exactly as you like, meaning every mouthful is cooked to your perfection and the last bite as hot and delicious as the first.

Menu

8oz Ribeye Steak or 8oz Fillet Steak £15.50/£20.50

accompanied by potato rosti, green beans served with horseradish, wholegrain mustard & port & stilton butter

The Argentine Malbec pairs perfectly here.

8oz Square Cut Lamb Rump £16.50

accompanied by sweet potato fries, glazed baby carrots served with mint sauce, redcurrant jelly & chimichurri sauce

The Rioja works well here, the balanced structure of the wine complimenting the texture of the Lamb.

Pork Tenderloin £13.50

accompanied by potato dauphinoise, cherry tomatoes served with apple cider sauce, honey mustard & Cumberland sauce

The Pinot Noir a great match here, high intensity of ripe red fruit flavour in the wine working well against the range of flavours with this dish.

Trio of meats – Beef, Lamb & Pork £15.50

accompanied by hand cut chips, green beans served with horseradish, English mustard & mint sauce

The Californian Cabernet Sauvignon is ideal here, three big meats with a balanced and intensely flavoured wine.

Fish Duo – Salmon & Seabass £14.50

accompanied by new potatoes, samphire served with harrisa yoghurt, lemon & herb butter, white wine sauce

Either the Neptune Point Sauvignon Blanc or the Sancerre work well here, the crisp acidity of the grape paring well with the Salmon and Seabass and leaving a clean finish in the mouth.

Portobello mushroom & Halloumi £11.50

accompanied by hand cut chips served with lime & dill sauce, balsamic vinegar & sweet chilli sauce

The Gewurztraminer a perfect partner with this dish, the lifted sweetness in the wine accommodating the lime and sweet chilli flavours