

FORGE
**MESTERS'
 SOCIAL**

ALL DAY BREAKFAST

congee	7
kimchi, cucumber, seaweed, soft boiled egg, fried cauliflower	
+ pancetta	2
make it vegan?	(v)
apple smoked bacon, sausage, black pudding, sweet potato hash brown, fried egg, slow beans, mushroom, tomato, toast	10.5
veggie sausage, sweet potato hash brown, 2 fried eggs, slow beans, mushroom, spinach, tomato, toast	9.5
switch eggs for housemade tofu	(v)
french toast, maple syrup, peanut, sesame, fried chicken	8
french toast, raspberry compote, banana, chocolate, pecan	7
+ apple smoked bacon	2
+ to any dish	
avocado	2
toast	0.5
egg, fried or soft boiled	1
mushroom	1
slow beans	1.5
fried chicken	3
fried cauliflower	2
pancetta	2
chorizo	2
apple smoked bacon	2

CAKES

sour cherry scone served with clotted cream and rhubarb + ginger jam	3.20
honey and pine nut tart	3

ALL DAY BRUNCH

harissa fried eggs, sourdough toast, avocado, dukkah, labneh	8
+pancetta	2
+fried chicken	3
huevos rancheros, sourdough toast	7
+chorizo	2
+cheese	0.5
switch eggs for housemade tofu	(v)
kale garlic and mushroom baked eggs, sourdough toast	7
+pancetta	2
+cheese	0.5
pea pancakes, asparagus, duck egg, herb hollandaise	9.5
+pancetta	2
+fried chicken	3

LUNCH *from 12pm tue - fri*

please ask to see our weekly changing lunch menu	
tart and salad (ask for today's flavours)	7.5
large mixed salad plate with bread and oil	6.5
small salad bowl	3

SNACKS

house ferments	4
olives	4
sourdough, house butter	3
toast and jam	2.5

please do let us know if you have any allergies

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HOT DRINKS

yorkshire brew	1.5
rooibos chai / peppermint / earl grey / ceylon green / lemongrass + ginger	2
hot chocolate with forge marshmallow kids	2.80 2
north star ethiopian kochere filter coffee <i>intense hits of peach, this is both delicate and intense with a rounded acidity and sweetness</i>	2.5
rwanda kilimbi filter coffee <i>a mellow yet complex coffee. notes of pink grapefruit and sweet peach, with a slightly heavier 'jammy' mouthfeel</i>	3

SOFT DRINKS

organic orange / apple juice 250ml	2
fritz kola / orangeade / rhubarb or apple, cherry + elderberry 330ml	2
vigo kombucha herbal tea 330ml	3
yoko matcha green tea lemonade	3
san pellegrino sparkling water 500ml	2.5
house kimchi juice	3
fresh coconut chai lemonade (add rum?)	3 / 7
house raspberry lemonade	3

BEERS

	330ml
-burning sky petite saison 3.5%	4
-weird beard brew company attack of the ryclops 5.5%	4
-stancill sheffield pilsner 5%	4
-boutilliers there she is ESB 5%	4

BRUNCH COCKTAILS

kimchi mary <i>vodka and ice topped with spicy kimchi juice, garnished with lemon, cucumber + mixed sesame seeds</i>	7
apricot bellini <i>apricot puree topped with lunetta prosecco</i>	7
rhubarb ginsecco <i>rhubarb gin liquor, prosecco, a twist of lime and a fresh mint garnish served over ice</i>	6
pink lemonade fizz <i>tangy fresh raspberry lemonade made in house, lunetta prosecco and vodka, garnished with mint + frozen raspberries</i>	7.5

WINE

	175ml / bottle
WHITE	
- fedele organic catarratto pinot grigio	5 / 19.5
- leventhorpe madeleine angevine; english	5 / 21.8
RED	
- fedele organic nero d'avola	5 / 19.5
- santa macarena pinot noir	5 / 21.5
- de bortoli durif	5.5 / 21.8
ROSE	
ciello rosato	5 / 21.5
SPARKLING	
lunetta prosecco	6.3 / 25.4