

# Dinner Menu

served 5:00pm-9:00pm

<u>Starters</u>	
Soup of the Day (ve)	£7.50
Served with warm bread	
Cullen Skink	£11
Traditional Scottish creamy smoked haddock soup served with warm bread	
Haggis Bon Bons	£8.50
Served with brown sauce	
Goat cheese, tomato and onion tart (V, ve/a)	£9.50
Served with basil pesto and aged balsamic	
Crispy Chilli Squid	£10
Crispy squid rings with a sweet and spicy chilli sauce	
Prawn Cocktail (GF).	£10
Served with fennel, avocado and bloody mary sauce	
Mains	
Fish & Chips	£18
With minted peas and tartare sauce	
Seafood Linguine	£22
The Forge Burger (v)	
Chicken, Leek and Cider Pie	
With mash and vegetables	
Mac & Cheese (V, ve/a)	£12.50
	£12.30
With garlic bread and salad	015/017 50
The Forge Curry.	.£13/£1/.30
Vegetarian option available, see our specials board for curry flavours of the day	00
Braised Beef Cheeks with a red wine jus	£26
Served with wilted greens and mashed potatoes	
Warm Panzanella Salad (ve/a) (GFA)	£12
Made with butternut squash, peppers, tomatoes, feta, croutons	_
Add Chicken or hot smoked salmon	f4



# **Sides**

Chips	, lg. £5.50
Cheesy Chips	_
Side salad	£5
Garlic Bread	£3
Panache Vegetables	£4.50
<u>Desserts</u>	
Sticky Toffee Pudding with toffee sauce and vanilla ice cream	£8
Chocolate and Orange Mousse Cake	£8
Meringue with mango and passionfruit, ice cream and coconut cream (ve)	£8
The Forge Sundae Special	£8

# Check out the specials board to see our local Knoydart Wild Venison and Knoydart Community Farm specials of the week!

## All our food is cooked to order fresh, we know it will be worth the wait!

### ★ Knoydart Wild Venison

Wild deer are managed across the 17,500 acres of community owned Knoydart Foundation land – keeping the deer numbers low protects and enhances habitats, biodiversity and community, allowing natural regeneration, peatland restoration and native woodland expansion. Knoydart Wild Venison is delicious, completely natural, nutritious and low fat as well as being a sustainable source of food and income— a truly ethical meat experience.

#### ★ Knoydart Community Farm CIC

The Knoydart Farm was established in 2023. A full range of vegetables are now grown organically with as little impact on the environment as possible, and can now be eaten at the pub. Come and enjoy fresh food grown only 500 meters away from your plate! The Old Forge works in conjunction with the Knoydart Farm; all of our food waste is turned into compost that is then utilised to grow the herbs and vegetables that we use for our salads and specials.

#### ★ The Bread Factory & Wildfarmed Burger Buns

"Made with Wildfarmed grains, each bun is part of a regenerative cycle that enriches the soil and nurtures the environment. Wildfarmed was formed in 2018; a business designed to change lives and landscapes by producing delicious, healthy and regenerative flour and bread to bring the buzz of the birds, bugs and bees to fields across the land."

ve/a - vegan/ vegan option available V/a - vegetarian/vegetarian available GF/a - Gluten Free/ gluten free available

Please inform your servers of any dietary requirements or allergies!