

# FORGED VALLEY DINNER

## THURSDAY 4<sup>TH</sup> JUNE

£65  
per person  
(includes service charge)

### WELCOME DRINK

#### The Forged Summer Spritz

Lambrusco Rosato, Yorkshire rhubarb & strawberry cordial, soda, lemon peel, thyme

### CANAPÉS

#### Stone-Hearth Tigelle <sup>v</sup>

Warm Emilia-Romagna flatbread, whipped ricotta, lemon zest, Yorkshire honey

#### Forgeman's Polenta <sup>v GF</sup>

Grilled polenta, crushed broad beans, mint, Gorgonzola dolce

#### Steelworker's Cure <sup>GF</sup>

Bresaola, Yorkshire asparagus, horseradish crème fraîche

### STARTER

#### Hand-Rolled Tortelloni of Ricotta, Spinach & Summer Herbs <sup>v</sup>

Light brown butter, sage, lemon zest, shavings of young Yorkshire cheese

### MAIN COURSE

#### Sangiovese & Yorkshire Ale-Braised Beef Shin (Bradfield Brewery) <sup>GF</sup>

Soft parmesan polenta, charred courgette, spring onion & greens

### DESSERT

#### Yorkshire Strawberry & Pear, Mascarpone & Dark Chocolate <sup>v GF</sup>

Rosemary syrup

### COFFEE & PETIT FOURS

#### Mini lemon-polenta cakes <sup>GF</sup>

#### Dark chocolate-dipped Yorkshire oat biscuits (VG available)

(dietary alternatives available on request)

Before you order, please let us know if you have any allergens or intolerances. We make and bake bread and pizza in our kitchens so even items that don't contain gluten may contain traces.