

STARTERS

SMOKED PAPRIKA SQUID £11
Chorizo mayonnaise & baby leaves | *E,Mo,C,Mu*

FENNEL SAUSAGE & RED ONION TART £12
Wholegrain Hollandaise & red current jus
G,E,M,Su,C

MISO CURED SALMON £12
Pea, edamame, pickled radish & bonito flakes | *Su,F,S,G,C*

MUSHROOM PARFAIT ^{VE} £11
Treacle & Guinness soda bread, marinated mushrooms & boretanne onion | *G,Su,C,S*

KING SCALLOPS £15
Roasted cauliflower puree, beurre noisette butter & crispy cauliflower skin
Mo,M,Su,C | 274 K/Cal

SOUP OF THE DAY ^V £9
Artisan bread, salted butter | *C,G,M,SS,S,Su*

GOATS CURD N CARROTS £11
Roasted sumac baby carrot, toasted sunflower seeds & selford honey
M,C | May Contain: *Peanuts*

CRISPY BODDINGTONS BRAISED PORK CHEEK £12
Caremalised apple puree, celeriac & grain mustard remoulade | *Su,C,Mu,G*

NIBBLES

BEETROOT & ROSEMARY HUMMUS £7
Grilled Flatbread | *G,SS*

HONEY GLAZED CHIPOLATAS £7
Dijon Mayonnaise | *G,Mu,Su,E*

TRIO OF WARM BREADS ^V £5
Whipped butter, olive oil & aged balsamic | *G,E,M,Su*

KALAMATA OLIVES ^{VE} £5
May contain Gluten

LITE BITES

CLASSIC CAESAR SALAD £14
Gem lettuce, caesar dressing, Parmesan shavings, artisan bread croutons, anchovies | *M,E,FG*

WINTER SOULFUL BOWL ^{VE} £14
Sesame & soy vinagerette | *SS,S*

ADD SALAD EXTRAS

CHICKEN	£5
SMOKED SALMON	£5
CHAR GRILLED HALLOUMI	£5

CREAMY CHICKEN & CHORIZO RIGATONI £20
Shallot, garlic & parsley | *M,E,Su,G*

BURGERS

CAST IRON BURGER £20
Beef patty, crispy bacon, cheddar, gem lettuce, tomato relish, fries
SS,M,G | May Contain: *Celery, Mustard, Sesame*

GOATS CHEESE & MUSHROOM BURGER ^V £19
Red onion chutney, spinach, beef tomato fries | *G,SS,M,Su*

CRISPY CHICKEN BURGER £20
Gem lettuce, tomato, guacamole, mayonnaise, fries | *G,E,M,Mu* | May Contain: *Sesame*

THE GRILL

OUR MISSION:
All our Cast Iron dishes focus on both local suppliers and great ingredients, whilst focusing on our commitment to reduce food waste. You can therefore enjoy delicious food knowing that you are making a positive impact on both the environment and the community.

SAUCES £4
Peppercorn, Bearnaise, Blacksticks Blue Cheese

CLASSIC T-BONE £39
560g

PRIME FILLET £38
200g

SIRLOIN £33
280g

RIB EYE £37
280g

- ALL OUR STEAKS ARE SERVED WITH CONFIT TOMATO AND FRIES -

MAINS

PUMPKIN RAVIOLI ^{V GF} £18
Butternut squash, spinach & sage, toasted pumpkin seeds
M,E,G

CHICKEN SUPREME £22
Butter poached leeks, celeriac & honey puree, chicken skin & potato gratin, tomato jus
Su,C,M

VENISON LOIN £28
Pork & Black pudding faggot, pommes anna, buttered cavolo nero, blackberry casis jus
G,Su,C,M

PLAICE BALLONTINE £24
fennel pollen mousse, lemon & garlic crispy pollenta, baby fennel, cucumber, parsley cream sauce
FM | May Contain: *Celery, Mustard, Nuts, Soya*

GUINNESS BRAISED SHORT RIB £28
oxtail & horseradish bon bon, truffle creamed potatoes char grilled hispi cabbage, mushroom & guinness reduction
Su,C,M

BEER BATTERED FISH & CHIPS £20
Ale batter, crushed peas, chips, tartare sauce, lemon
M,FE,Su

LEMON THYME ^{GF} **& GARLIC MARINATED FLAT IRON CHICKEN** £20
Confit tomato, fries

SIDES

TRUFFLE PARMESAN FRIES ^{V GF} £6
M

GRILLED FLAT MUSHROOMS ^{V GF} £5
Rosemary & garlic oil

ROASTED HISPI CABBAGE ^{VE} £5
Crispy onions

CAST IRON HOUSE SALAD ^V £5
Su,M

BEER BATTERED ONION RINGS £5
G,Su

SKINNY FRIES ^{V GF} £5

SEASONAL GREEN VEGETABLES ^{GF} £5
Butter & Cornish sea salt



AS AN AA ROSETTE AWARD WINNING RESTAURANT, WE ARE COMMITTED TO EXCEPTIONAL QUALITY, SEASONALITY, AND SUSTAINABILITY, ENSURING EVERY PLATE TELLS A STORY OF LOCALITY AND PASSION

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. Adults need around 2000 kcal a day. All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. (GF) Gluten Free, (V) Vegetarian, (VE) Vegan. C = Celery; G = Cereals containing Gluten; Cr = Crustaceans; E = Eggs; F = Fish; L = Lupin; M = Milk; Mo = Molluscs; Mu = Mustard; N = Nuts; P = Peanuts; SS = Sesame Seeds; S = Soya; Su = Sulphates

