

NIBBLES

SEASONAL HUMMUS **ve** 612 kcal
pitta bread
5.00

DEEP FRIED CAMEMBERT **v** 375 kcal
onion relish
5.50

ARTISAN BREAD TIN **v** 537 kcal
flavoured butter, oil and balsamic
5.00

MARINATED OLIVES **ve gf** 145 kcal
5.00

**GREAT BRITISH AND DELICIOUS,
OUR NEW BEST
IN SEASON DISHES**

STARTERS

SALT & PEPPER SQUID 924 kcal
sriracha mayonnaise
10.00

BRISKET OF BEEF 430 kcal
Yorkshire pudding, grated horseradish
11.00

KING SCALLOPS **gf** 454 kcal
celeriac & honey purée, torched shallots,
chorizo crumb
13.00

HERITAGE BEETROOT **v gf** 563 kcal
goats cheese, pistachio, rocket, balsamic
13.00

SOUP OF THE DAY 470 kcal
artisan bread, salted butter
7.00

POACHED PEAR & BLUE CHEESE **v** 302 kcal
candied walnuts, balsamic & chive vinaigrette
9.00

CRISPY LAMB SHOULDER 654 kcal
pea & feta salad, truffle mayonnaise
10.00

CRISPY SPICED CAULIFLOWER **v** 122 kcal
Korean BBQ sauce, spring onion, chilli
9.00

MASTERS OF MEAT

Our steaks are premium dry aged beef, matured on the bone for 30 days. Our chefs are trained through our Cast Iron Steak Academy to ensure you receive the finest quality steak, cooked just how you like it!

RUMP
280g
898 kcal

26.00
PACKED WITH RICH FLAVOUR

PRIME FILLET
200g
734 kcal

37.00
VERY TENDER WITH NO FAT

RIB-EYE
300g
1128 kcal

37.00
RICH, JUICY & FULL-FLAVOURED

SIRLOIN
250g
506 kcal

33.00
TENDER & JUICY PRIME CUT

ALL OUR STEAKS ARE SERVED
WITH CONFIT TOMATO AND FRIES

HANDHELDS

CAST IRON BURGER 1330 kcal
beef patty, crispy bacon, cheddar,
gem lettuce, smoky chipotle sauce, fries
19.00

MUSHROOM & HALLOUMI BURGER **v gf** 696 kcal
spinach, fries
18.00

FLAT IRON CHICKEN BURGER 576 kcal
chimichurri, rocket, fries
19.00

SAUCES

peppercorn 404 kcal
béarnaise **gf** 525 kcal
Blacksticks blue cheese 452 kcal
chimichurri **gf** 199 kcal
4.00

LOW & SLOW

16 HOUR BRAISED DAUBE OF BEEF 1137 kcal
creamed polenta, spinach, wild mushrooms
24.00

CONFIT DUCK LEG **gf** 979 kcal
peas, pancetta, sauté potatoes
23.00

BEEF, PORK & NDUJA RAGU 875 kcal
pappardelle pasta, pangrattato crumb
18.00

MAINS

PENNE ALLA PUTTANESCA **ve** 662 kcal
tomato, olives, basil, garlic, capers, olive oil
17.00

CHICKEN SUPREME **gf** 684 kcal
buttermilk thigh, celeriac, chorizo jam
21.00

CARAMELISED ONION, SQUASH & SPINACH PITHIVIER **v** 234 kcal
wilted greens, mushroom sauce
19.00

CAST IRON CAESAR SALAD 442 kcal
cos lettuce, anchovies, parmesan,
Caesar dressing, croutons
14.00

ADD SALAD EXTRAS

chicken 150 kcal 5.00
salt & pepper squid 188 kcal 5.00
rump steak 354 kcal 8.00

GRILLED SEABASS **gf** 762 kcal
warm tartare sauce, garlic, spinach,
parmentier potatoes, pickled samphire
22.00

SURF 'N' TURF **gf** 1383 kcal
confit belly pork, king scallops, truffle creamed
potatoes, curried cauliflower purée,
crispy prosciutto, cider cream reduction
25.00

PORK FILLET 475 kcal
air dried ham, apple & sage compote,
creamed leeks, potato
20.00

BEER BATTERED COD & CHIPS 804 kcal
Atlantic cod, ale batter, crushed peas,
chips, tartare sauce
19.00

SIDES

GRILLED FLAT MUSHROOMS **ve gf** 352 kcal
rosemary, garlic oil
5.00

AUTUMN ROASTED ROOT VEGETABLES **v gf** 234 kcal
honey
5.00

TRUFFLED PARMESAN FRIES **v gf** 334 kcal
6.00

CAST IRON SALAD **ve** 102 kcal
5.00

BEER BATTERED ONION RINGS **v** 583 kcal
5.00

SAVOY CABBAGE **v** 329 kcal
pancetta
5.00

SKINNY FRIES **ve** 236 kcal
5.00

SOMETHING SWEET? - SEE OUR DESSERT MENU

