


CAST IRON
BAR & GRILL

🍷 APPETISERS

🍷 Beef brisket	8.00
Skillet Yorkshire pudding, horseradish	
Severn & Wye smoked salmon	9.00
Beetroot, watercress, toasted hazelnuts	
Caramelised scallops	12.00
Celeriac, Cumbrian ham	
Heritage tomato, whipped Rosary goats cheese, pickled shallots (v)	8.00

🍷 BURGERS & HANDHELDS

🍷 Cast Iron burger	14.00
Beef patty, crispy bacon, cheddar, smokey chipotle sauce, fries	
Blackened 'fishburger'	13.00
Chilli mayonnaise, lettuce, chives, fries	
Grilled chicken shawarma	14.00
Pitta bread, coriander, yoghurt	

Seasonal soup	6.00
Warm bread, butter	
Crispy squid & chorizo	7.50
Lemon mayonnaise	
Grilled asparagus, crispy egg (v)	8.50
Pea & shallot tortolloni (v)	8.50
Spinach, pea puree, basil oil	

🍷 FOR THE TABLE

Basket of baked breads	3.50
English butter	
Tempura Padron peppers	4.50
Coriander, mayonnaise	
Kalamata olives	3.50
🍷 British charcuterie	16.00
Cumberland salami, air-dried ham, wild boar Scotch egg, pickles & mustard	

🍷 LOW & SLOW

Baby back pork ribs	15.00
Slaw, BBQ ketchup	
Ham hock	16.00
Potato & grain mustard, dipping breads	
Tender beef short rib	16.00
Creamed potato, buttered greens	

GRILL

Served with Cast Iron butter, chips & watercress unless otherwise specified

MAINS

Spatchcock chicken	18.00
Smoked garlic, thyme	
Crispy confit duck leg	16.50
Slaw	
Tandoori lamb cutlets	18.50
Yoghurt, coriander	
Grilled hake	16.00
Broad beans, tomato	

STEAKS

220g Sirloin	21.00
250g Rib Eye	24.00
280g Rump steak	19.00
200g Prime Fillet	27.00

SAUCES

Peppercorn, red wine, blue cheese, Béarnaise	2.50
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We take pride in our steaks! Sourced from the renowned Alec Jarrett farm in the South West of England, our hand selected 30 day aged prime cuts are our commitment to quality. All our grill chefs are trained through our certified **Cast Iron Steak Academy** to ensure you receive the finest quality and prepared steak, cooked just how you like it!



🍷 SALADS

🍷 Cast Iron club	13.50
Chicken, smoked bacon, avocado, beef tomato, hearts of lettuce	
Breaded chicken escalope	15.50
Rocket, Parmesan, Crème fraîche dressing	
Poached salmon	15.50
Roast Heritage carrots, parsley, rocket, radish, lemon & honey dressing	

Superfood (v)	10.50
Quinoa, herbs, broccoli, sumac, roast vegetables	
Classic Caesar	9.50
Romaine, Parmesan, croutons, anchovies	
Add grilled chicken	4.00

🍷 SIDES

Steak chips, thyme, sea salt	4.00
🍷 Cast Iron salad, vinaigrette	4.00
Tenderstem broccoli, bacon & Parmesan	4.00
🍷 Beef brisket mac 'n' cheese	5.00
Garlic butter potatoes	4.00
Creamed mushrooms	4.00
Sage-batter onion rings	4.00
Panzanella salad	4.00
Roast squash, chorizo, Parmesan	4.00

🍷 FISH, PASTA & CLASSICS

Devon white crab linguini	16.00
Chilli, coriander	
Tomato, basil & mozzarella tortelloni, red pepper sauce (v)	12.00
Pappardelle pasta (v)	11.00
Mushrooms, spinach, poached egg	

Halloumi Moussaka (v)	12.00
Warm bread, salad	
🍷 Fish 'n' chips	14.00
Atlantic cod, Cast Iron ale batter, crushed peas, fries, tartare sauce	
Mangalore chicken	15.00
Malabar sauce, coriander, naan bread	

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. All prices include VAT at the current rate | A discretionary 12.5% service charge will be added to your bill. (v) vegetarian dish.