

CAST IRON GRILL

- YORK -

Sunday 9th April | 12:30pm - 2:30pm | 6:00pm - 10:00pm

Three course £30 per person | Two course £23 per person

STARTER

TOMATO & RED PEPPER SOUP

Basil oil, warm bread, butter

TOASTED GOATS CHEESE (v)

Heritage beetroot, basil

HOT SMOKED SALMON

Crème fraiche, pickled cucumber

MAIN COURSE

ROASTED RUMP OF LAMB

Sweet potato & carrot mash, beetroot fondant

BUTTERNUT SQUASH RISOTTO (v)

Sage, crispy onion

PAN FRIED FILLET OF SEA BASS

Spinach, potato gratin, red pepper coulis

PAN FRIED CHICKEN SUPREME

Thyme buttered shallots, potato gratin, Yorkshire pudding

DESSERT

TOFFEE & HONEYCOMB CHEESECAKE

Caramel sauce

HOT CROSS BUN BRIOCHE BREAD & BUTTER PUDDING

Vanilla custard

JUDE'S GREAT BRITISH ICE CREAM

Choose any three- vanilla, chocolate, salted caramel, strawberry

Make it Special

Mionetto Black Label Prosecco £35 bottle | Lanson Black NV Champagne £69 bottle

Full drinks list is available on request

If you have any dietary requirements or are concerned about food allergies, you are invited to ask one of our team members for assistance when selecting menu items. A discretionary service charge of 12.5% will be added to your bill.

Book at castirongrill.co.uk

