## CAST IRON

## STARTER

CHEF'S SOUP OF THE DAY
warm baked ciabatta
gluten, milk, celery
BREADED BRIE
leaf salad and chilli jam
gluten, milk, egg, sulphites
BEETROOT AND GOATS CHEESE SALAD ciabatta croute gluten, milk

CHICKEN PATÉ
herb leaf salad, caramelised onion chutney, baked bread gluten, milk, celery, mustard

TRADITIONAL PRAWN COCKTAIL buttered bread
fish, crustaceans, milk, egg, mustard, gluten

## MAINCOURSE

BRAISED BRISKET OF BEEF Yorkshire pudding, gravy gluten, milk, egg, celery, sulphites

LEMON AND HERBCHICKEN SUPREME panjus
sulphites, celery
SLOW ROASTBELLY PORK apple sauce, wholegrain mustard sauce
gluten, milk, mustard, celery, sulphites
PAN FRIED SEABASS
herb and white wine cream sauce fish, milk, sulphites

ROASTED BUTTERNUT SQUASH AND RED PEPPER PARCEL
tomato sauce (VE)
gluten, celery, sulphites, mustard
ALL SERVED WITH THE FOLLOWING:
garlic and herb roast potatoes
honey roasted carrots and parsnips
seasonal greens, sage butter
smoked cheddar cauliflower cheese gluten, milk, mustard

## DESSERT

WARMCHOCOLATEFUDGECAKE
berry compote and pouring cream
gluten, milk, egg, soya
STICKY TOFFEE PUDDING
toffee sauce and vanilla ice cream
gluten, milk, egg, soya
VANILLAPOD CRÈME BRULEE
fresh berries and lemon shortbread
gluten, milk, egs
LEMON TART
Chantilly cream and fruit compote
gluten, milk, egg, soya
ST PIERRECHEESE AND CRACKERS £5 supplement
gluten, milk, celery, mustard
Glutenfree and vegan dessert availablefrom THE KITCHEN UPON REQUEST

3 COURSE 132 PER PERSON 2 COURSE 228 PER PERSON

## Q

## CAST IRON

## BAR \& GRILL

