

CAST IRON SUNDAY LUNCH

STARTER

CHEF'S SOUP OF THE DAY

warm baked ciabatta gluten, milk, celery

BREADED BRIE leaf salad and chilli jam

gluten, milk, egg, sulphi

BEETROOT AND GOATS CHEESE SALAD

ciabatta croute

CHICKEN PATÉ

herb leaf salad, caramelised onion chutney, baked bread

TRADITIONAL PRAWN COCKTAIL

buttered bread fish, crustaceans, milk, egg, mustard, gluten

MAIN COURSE

BRAISED BRISKET OF BEEF

Yorkshire pudding, gravy

LEMON AND HERB CHICKEN SUPREME

pan jus sulphites, celery

SLOW ROAST BELLY PORK

apple sauce, wholegrain mustard sauce

PAN FRIED SEA BASS

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

DESSERT

WARM CHOCOLATE FUDGE CAKE

berry compote and pouring cream gluten, milk, egg, soya

STICKY TOFFEE PUDDING toffee sauce and vanilla ice cream

gluten, milk, egg, soya

VANILLA POD CRÈME BRULEE

fresh berries and lemon shortbread

LEMON TART
Chantilly cream and fruit compote gluten, milk, egg, soya

ST PIERRE CHEESE AND CRACKERS

£5 supplement gluten, milk, celery, mustard

GLUTEN FREE AND VEGAN DESSERT AVAILABLE FROM THE KITCHEN UPON REQUEST

₽ CAST IRON

BAR & GRILL

(VE) yegan

T&Cs – Additional promotions or discounts cannot be used in conjunction with this offer. 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.