



CAST IRON

SUMMER AFTERNOON TEA

SELECTION OF MINI SCONES, PRESERVES AND
CLOTTED CREAM – TRADITIONAL SULTANA SCONE
AND LEMON AND LAVENDER SCONE

Gluten, Milk, Egg, Soya, Sulphites

LEMON DRIZZLE CAKE

Gluten, Milk, Egg, Soya

MINI FRUIT TARTLET, PISTACHIO CRUMB

Gluten, Milk, Egg, Soya, Nuts

BLUEBERRY CHEESECAKE

Gluten, Milk, Egg, Soya

WHITE CHOCOLATE PANNA COTTA, RASPBERRY COMPOTE

Milk – Vegetarian Alternative Available

ROASTED RED PEPPER, MOZZARELLA AND PESTO OPEN SANDWICH

Gluten, Milk, Soya, Nuts

PULLED HAM HOCK AND MUSTARD TRIANGLE

Gluten, Milk, Soya, Celery, Mustard

POACHED SALMON, CRÈME FRAICHE AND LEMON FINGER SANDWICH

Gluten, Milk, Soya, Fish

TOMATO AND ASPARAGUS MINI QUICHE

Gluten, Milk, Soya, Egg

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. Dishes are prepared where nuts and other allergens are present, we therefore cannot guarantee that any food item is completely free from traces of allergens. Adults need around 2000 kcal a day. All prices include VAT at the current rate.



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BAR & GRILL