# CAST IRON

# SET MENU (Mon, Wed, Fri)

# **Starters**

# SOUP OF THE DAY (V)

Warm Bread and Salted Butter 440 Kcal (G,M) Please ask Server for Allergens

## **CHICKEN LIVER PARFAIT**

Port Jelly, Chicken Skin Butter, Toasted Brioche 838 Kcal C,CR,E,F,G,M,Mo,Mu,N,P,S,SS,Su) May Contain (L)

## OREGANO & PAPRIKA SQUID (GF)

Black Garlic Mayonnaise 294 Kcal (E,Mo,Mu) May Contain (Cr,F & Su)

# Mains

#### **PORK & LEEK SAUSAGES**

Slow Cooked Onion Sauce & Creamy Mashed Potatoes 1358 Kcal (M.G.S.Su) May Contain (C.Su)

## FLAT IRON CHICKEN (GF)

Chimichurri Sauce Served with Fries & Confit Tomato 533 Kcal May Contain (C,N,Ss)

## ZERO WASTE WILD MUSHROOM PASTA (V)

Garlic & Spinach 901 Kcal (G,M)

## **CHALK STREAM TROUT CAESAR SALAD**

Gem Lettuce, Caesar Dressing, Parmesan, Anchovies, Croutons 753 Kcal (G,M,E,F,S,Su,F) May Contain (C,N)

# **Sides**

BEER BATTERED ONION RINGS (V) 393 Kcal (G,Su) May Contain (C,N)

SIDE SALAD (Ve) (GF) 38 Kcal (Mu) May Contain (C,N,Su)

SKINNY FRIES (V) (GF) 310 Kcal May Contain (E, Mu, N, Su)

£5 Each

# **Desserts**

#### **CLASSIC STICKY TOFFEE PUDDING (V)**

Salted Caramel Ice Cream 877 Kcal (G,E,M,S)

## **ROAST APPLE TRIFLE (V)**

Welsh Cake & Cinnamon Trifle 2455 Kcal (G,E,M,S,Su)

#### HONEY & WHISKEY CRÈME BRULEE (V)

Shortbread Biscuit 635 Kcal (G,E,M,N)

#### JUDE'S ICE CREAM (V)

Selection of 4 Scoops 1629 Kcal (E,M,S)

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

"We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained staff about allergens."

Adults need around 2000 kcal a day. All prices include VAT at the current rat. A discretionary 12.5% service charge will be added to your bill. (V) vegetarian (VE) vegan (GF) gluten free.

C-Celery; G-Cereals containing Gluten; Cr-Crustaceans; E-Eggs; F-Fish; L-Lupin; M-

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2 COURSES £28
3 COURSES FOR £35

