



CAST IRON

## SET MENU

### 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)

#### CRISPY CAULIFLOWER (VE)

Smoked Paprika, Vegan Mayonnaise 440 Kcal  
(C,G,Mu,N,P,S,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)

#### BEER BATTERED FISH & CHIPS

Ale Batter, Crushed Peas, Chips, Tartare Sauce 629 Kcal  
(E,F,G,L,Mu,Su) May Contain (C,N)

#### OVERNIGHT PORK BELLY

Buttered Mashed Potatoes, Crushed Sage Peas, Red  
Wine Sauce 1069 Kcal (M,C,Su)

### 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)

#### RHUBARD & CUSTARD CHEESECAKE (V)

1365 Kcal (G,E,M)

#### JUDE'S ICE CREAM

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 rate. 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-Milk; MO-Molluscs; MU-Mustard; N-Nuts; P-Peanuts; SS-Sesame Seeds; S-Soya; SU-Sulphates All our food is prepared in a kitchen where cross contamination may occur

**2 COURSES £28**

**3 COURSES FOR £35**

