



## CAST IRON

# VALENTINE'S MENU

### NIBBLES TO SHARE

**BREAD TIN, BUTTER, BALSAMIC OLIVE OIL £5**

(G, M, S)

**SHORT RIB CROQUETTE, HORSERADISH AIOLI £5**

(G, M, E, Mu)

**MUSHROOM CROQUETTE, MUSHROOM KETCHUP (VE) £5**

(G, Mu)

### STARTER

**CHEF'S SOUP OF THE DAY - TOMATO AND RED PEPPER (V)**

chorizo croutons

(G, M, C) (vegan option available)

**NDUJA SAUSAGE AND PARMESAN ARANCINI**

garlic aioli, pea shoot salad

(G, M, E, Mu) (vegetarian option available)

**PAN FRIED SCALLOPS**

smoked cauliflower puree, crispy prosciutto, pork jus

(M, F, S, Cr, GF)

**POACHED CHICKEN, DUCK AND MUSHROOM TERRINE**

chutney and pickled mushrooms

(G, Su)

### MAIN COURSE

**225G SIRLOIN STEAK (£5 SUPPLEMENT) (GF)**

flat mushroom and grilled tomato, fries

**200G FILLET STEAK (£10 SUPPLEMENT) (GF)**

flat mushroom and grilled tomato, fries

**CHARGRILLED CHICKEN**

baby carrot, applewood smoked cheddar gratin, crispy onions, tarragon jus

(Su, G, M)

**SLOW COOKED BEEF BRISKET**

grilled carrot, black garlic mashed potatoes

(Su, M, GF)

**PAN FRIED STONE BASS (V)**

squash puree, roasted fennel, herb cream reduction

(M, F)

**BUTTERNUT SQUASH, SAGE AND CRISPY ONION RISOTTO (V)**

parmesan shavings, fresh herb

(M, G) (vegan option available)

**£40 PER PERSON**



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### SIDES

**APPLEWOOD SMOKED CHEDDAR GRATIN, CRISPY ONIONS £6**  
(M, G)

**TRUFFLE PARMESAN FRIES £6 OR £1 SUPPLEMENT WITH STEAK**  
(M)

**BLACK GARLIC MASH £6**  
(M)

**BEER BATTER ONION RINGS £5**  
(G, E)

**GRILLED FLAT MUSHROOMS £5 (VE)**

**SEASONAL GREEN VEGETABLES, HERB BUTTER £5 (V)**  
(M) (vegan option available)

**ROASTED ROOT VEGETABLES, MAPLE GLAZE £5 (V)**  
(M) (vegan option available)

**PEPPERCORN, BÉARNAISE, CHIMICHURRI £4 EACH**  
(M, E, S<sub>u</sub>)

### DESSERT

**WARM CHOCOLATE CAKE (V)**  
honeycomb ice cream, fresh raspberry, molten caramel sauce  
(G, M, E)

**COOKIES AND CREAM CHEESECAKE**  
cookie crumble, vanilla bean ice cream  
(G, M, E, S)

**CLASSIC CRÈME BRULÉE (V)**  
shortbread biscuit  
(G, M, E) (gluten free option available)

**MANGO & PASSIONFRUIT SLICE**  
chantilly cream  
(G, M, E, S)

**SHARING PLATTER TRIO £5 SUPPLEMENT**  
mini cheesecakes, passion fruit slice and a sharing crème brulee, ice cream of choice  
(G, M, E, S)  
(vegan options available upon request)

### COCKTAILS

**PASSIONFRUIT MARTINI £15**  
Absolut vanilla vodka, Passoa, passionfruit puree, pineapple juice, lime juice

**FROZEN STRAWBERRY DAIQUIRI £14**  
Bacardi rum, strawberry puree, lime juice, sugar

Whilst food safety is our highest priority, please note whilst we try our best to ensure your food is suitable for you, our dishes are prepared in areas in which allergenic ingredients are present. The menu shows which dishes do not contain certain allergenic ingredients as intentional ingredients, however we cannot guarantee that dishes are 100% free from these ingredients due to the preparation process. If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order. Thank you.

C = Celery; CR = Crustaceans; E = Eggs; F = Fish; G = Cereals containing Gluten; L = Lupini; M = Milk; MO = Molluscs; MU = Mustard; N = Nuts; P = Peanuts; S = Soya; SS = Sesame Seeds; SU = Sulphites.

## £40 PER PERSON