



CAST IRON SET MENU

Monday, Wednesday, Friday

Starters

SOUP OF THE DAY (V)

Warm Bread and Salted Butter (G,M)

POTATO SALAD

Chilli Flake, Pork Belly with Maple Oil Dressing
(Mu,E,Su)

PICKLED BEETROOT SALAD (V)

Blistered Cherry Tomato, Balsamic Vinegar, Toasted
Pine Nuts & Pesto Mousse (M,N,Su)

Mains

BEEF BURGER BELLY PORK

4oz Beef Burger, BBQ Pork Belly, Mature Cheddar,
Onion Chutney, Brioche Bun, Lettuce, Tomato, Red
Onion, French Fries (G,E,M,Su,S,Mu)

CHICKEN SUPREME

Baked Lemon, Thyme & Garlic Chicken, Herb Roasted
Tomatoes, French Fries

LAMB RAGU

Rigatoni with Sautéed Leeks & Panko Rosemary Crumb
(G,E,M,Su)

LEEK, PEA & WELSH CHEESE RISOTTO (V)

Crispy Leeks, Choi with Garlic (G,M)

6oz Sirloin Steak

Confit Tomato, French Fries
(£5 Supplement)

Desserts

VANILLA & YOGHURT CHEESECAKE (V)

Blueberry Gin Syrup & Crispy Pastry (G,E,M,S,N)

STICKY TOFFEE PUDDING (V)

Toffee Sauce, Chantilly Cream & Fruit Compote
(G,E,M,S,Su)

WHITE CHOCOLATE & RASPBERRY PANNA COTTA (V)

Shortbread Biscuit (G,M)

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

***Dinner Inclusive Menu
& Parties of 9 or over***

