



CAST IRON SET MENU

Tuesday, Thursday, Saturday

Starters

SOUP OF THE DAY (V)

Warm Bread and Salted Butter (G,M)

HAM HOCK TERRINE

Pea & Mint, Baked Bread & Split Dressing (Su,Mu,M,G)

WELSH BRUSCHETTA (V)

Blue Cheese, Poached Pear, Welsh Rarebit Crumb
(G,E,M,Su,Mu)

Mains

CHICKEN BALTI LOADED FRIES

Onion Salsa, Mint Yoghurt (Su,M,Mu,S)

SLOW COOKED PORK BELLY

Bacon, Parsley & Leek Hash, Leek's & Peas with Onion
Sauce (Su,M,Mu)

SEA BASS CAESAR SALAD

Sea Bass, Gem Lettuce, Parmesan, Anchovies,
Croutons, Caesar Dressing (F,G,E,M,S,Su)

BEYOND BURGER (Ve)

Gem Lettuce, Tomato, Vegan Mayo, Sourdough Bun,
French Fries (G,Mu,Su,C)

6oz Sirloin Steak

Confit Tomato, French Fries
(£5 Supplement)

Desserts

PLUM & ORANGE FOOL (V)

Vanilla Sauce, Oat Biscuit Crumb, Greek Yoghurt
(M,N,E,G,S)

CRÈME PATISSERIE PROFITEROLES (V)

Chocolate Sauce & Honey Combe Ginger Crumb
(G,E,M,N,S)

DARK CHOCOLATE CAKE (V)

Chantilly Cream, Toffee Sauce (G,E,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 more***

