



CAST IRON

LET'S CELEBRATE TOGETHER

ENJOY 4 COURSE & ARRIVAL DRINK FOR £65

APPETISERS

ROASTED TOMATO & RED LENTIL SOUP

sundried tomato bread, whipped butter

TERRINE OF DUCK & BLACK PUDDING

prosciutto, brioche, date puree

HAND DIVED SCALLOPS

celeriac & honey puree, chorizo crumb, red wine jus

CRISPY BLUE CHEESE & PEAR SALAD

frisee endive, chive & balsamic dressing, sugared walnuts

MAIN COURSE

THE WORSLEY TRIO

pastrami layered potatoes, brisket bon bon, braised cheek,
roasted squash puree & chard leeks

PAN FRIED CHICKEN BREAST

wild mushroom & truffle risotto, foie gras bon bon

CURRIED COD LOIN

onion & spinach bhaji, curried puy lentils, mint yoghurt, crispy mussels

ONION & GOATS CHEESE TART TATIN

green vegetables, parsley buttered new potatoes

DESSERTS

ORANGE POSSET

dark chocolate ganache, chocolate orange Jaffa macaroon

BELLS WHISKEY BRIOCHE BREAD & BUTTER PUDDING

orange crème anglaise

WARM SPICED CARROT CAKE

praline Chantilly cream, candied pecans

CAST IRON CHEESEBOARD

three local cheeses, Yorkshire parkin, seasonal chutney, crackers

Cannot be used in conjunction with any other offer, leisure discount is not applicable. If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. 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. (GF) Gluten Free, (V) Vegetarian, (VE) Vegan.