



# CAST IRON

## BAR & GRILL

### 🍷 APPETISERS

|  |       |
|--|-------|
| 🍷 Beef brisket   | 8.00  |
| Skillet Yorkshire pudding, horseradish                             |       |
| Severn & Wye smoked salmon   | 9.00  |
| Beetroot, watercress, toasted hazelnuts                            |       |
| Caramelised scallops   | 12.00 |
| Celeriac, Cumbrian ham   |       |
| Heritage tomato, whipped Rosary goats cheese, pickled shallots (v) | 8.00  |

### 🍷 BURGERS & HANDHELDS

|   |       |
|---|-------|
| 🍷 Cast Iron burger  | 14.00 |
| Beef patty, crispy bacon, cheddar, smokey chipotle sauce, fries |       |
| Blackened 'fishburger'  | 13.00 |
| Chilli mayonnaise, lettuce, chives, fries                       |       |
| Grilled chicken shawarma  | 14.00 |
| Pitta bread, coriander, yoghurt                                 |       |

|                                   |      |
|-----------------------------------|------|
| Seasonal soup                     | 6.00 |
| Warm bread, butter                |      |
| Crispy squid & chorizo            | 7.50 |
| Lemon mayonnaise                  |      |
| Grilled asparagus, crispy egg (v) | 8.50 |
| Pea & shallot tortolloni (v)      | 8.50 |
| Spinach, pea puree, basil oil     |      |

### 🍷 FOR THE TABLE

|   |       |
|---|-------|
| Basket of baked breads  | 3.50  |
| English butter  |       |
| Tempura Padron peppers  | 4.50  |
| Coriander, mayonnaise   |       |
| Kalamata olives   | 3.50  |
| 🍷 British charcuterie   | 16.00 |
| Cumberland salami, air-dried ham, wild boar Scotch egg, pickles & mustard |       |

### 🍷 LOW & SLOW

|  |       |
|--|-------|
| Baby back pork ribs                    | 15.00 |
| Slaw, BBQ ketchup                      |       |
| Ham hock                               | 16.00 |
| Potato & grain mustard, dipping breads |       |
| Tender beef short rib                  | 16.00 |
| Creamed potato, buttered greens        |       |

## GRILL

Served with Cast Iron butter, chips & watercress unless otherwise specified

### MAINS

|                        |       |
|------------------------|-------|
| Spatchcock chicken     | 18.00 |
| Smoked garlic, thyme   |       |
| Crispy confit duck leg | 16.50 |
| Slaw                   |       |
| Tandoori lamb cutlets  | 18.50 |
| Yoghurt, coriander     |       |
| Grilled hake           | 16.00 |
| Broad beans, tomato    |       |

### STEAKS

|                   |       |
|-------------------|-------|
| 220g Sirloin      | 21.00 |
| 250g Rib Eye      | 24.00 |
| 280g Rump steak   | 19.00 |
| 200g Prime Fillet | 27.00 |

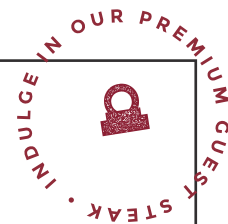
### SAUCES

|  |      |
|--|------|
| Peppercorn, red wine, blue cheese, Béarnaise | 2.50 |
|--|------|

We take pride in our steaks!

Sourced from the renowned Alec Jarrett farm in the South West of England, our hand selected 30 day aged prime cuts are our commitment to quality.

All our grill chefs are trained through our certified **Cast Iron Steak Academy** to ensure you receive the finest quality and prepared steak, cooked just how you like it!



### 🍷 SALADS

|   |       |
|---|-------|
| 🍷 Cast Iron club  | 13.50 |
| Chicken, smoked bacon, avocado, beef tomato, hearts of lettuce          |       |
| Breaded chicken escalope  | 15.50 |
| Rocket, Parmesan, Crème fraîche dressing                                |       |
| Poached salmon  | 15.50 |
| Roast Heritage carrots, parsley, rocket, radish, lemon & honey dressing |       |

### 🍷 FISH, PASTA & CLASSICS

|   |       |
|---|-------|
| Devon white crab linguini                                   | 16.00 |
| Chilli, coriander   |       |
| Tomato, basil & mozzarella tortelloni, red pepper sauce (v) | 12.00 |
| Pappardelle pasta (v)                                       | 11.00 |
| Mushrooms, spinach, poached egg                             |       |

|  |       |
|--|-------|
| Superfood (v)  | 10.50 |
| Quinoa, herbs, broccoli, sumac, roast vegetables                       |       |
| Classic Caesar   | 9.50  |
| Romaine, Parmesan, croutons, anchovies                                 |       |
| Add grilled chicken  | 4.00  |
| Halloumi Moussaka (v)  | 12.00 |
| Warm bread, salad  |       |
| 🍷 Fish 'n' chips   | 14.00 |
| Atlantic cod, Cast Iron ale batter, crushed peas, fries, tartare sauce |       |
| Mangalore chicken  | 15.00 |
| Malabar sauce, coriander, naan bread                                   |       |

### 🍷 SIDES

|                                       |      |
|---------------------------------------|------|
| Steak chips, thyme, sea salt          | 4.00 |
| 🍷 Cast Iron salad, vinaigrette        | 4.00 |
| Tenderstem broccoli, bacon & Parmesan | 4.00 |
| 🍷 Beef brisket mac 'n' cheese         | 5.00 |
| Garlic butter potatoes                | 4.00 |
| Creamed mushrooms                     | 4.00 |
| Sage-batter onion rings               | 4.00 |
| Panzanella salad                      | 4.00 |
| Roast squash, chorizo, Parmesan       | 4.00 |

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. All prices include VAT at the current rate | A discretionary 12.5% service charge will be added to your bill. (v) vegetarian dish.