



# CAST IRON

## GRILL

### 🍴 APPETISERS

Soup of the day (v)	7.00
<b>Severn &amp; Wye smoked salmon</b>	12.00
With pink grapefruit, asparagus, prawn and pink peppercorn salad	
<b>Beef brisket</b>	8.00
Skillet Yorkshire pudding, horseradish	
<b>Crispy squid &amp; chorizo</b>	8.00
Lemon mayonnaise	

<b>Pan fried scallops on thyme infused roasted celeriac puree</b>	12.50
Crispy chorizo, and micro pea shoot salad	
<b>Woodland Pigeon and foie gras terrine</b>	12.00
Spiced blackberry compote, micro cress, toasted brioche	
<b>Heritage tomato (v)</b>	8.00
Whipped Rosemary, goats cheese, pickled shallots	

### 🍴 FOR THE TABLE

<b>Baked Camembert (v)</b>	9.00
With sliced baguette	
<b>British Charcuterie</b>	8.50
Woodall Cumberland salami, air dried ham, wild boar Scotch egg, pickles and mustard	
<b>Kalamata olives</b>	3.50
<b>Basket of baked breads</b>	3.50
English butter	
<b>Tempura Padron peppers</b>	4.50
Coriander, mayonnaise	

## GRILL

All grills are served with roasted plum tomato, field mushroom, English watercress and chips

### MAINS

<b>Cornfed Chicken Supreme</b>	20.00
<b>English lamb cutlets</b>	18.50
<b>Cast Iron burger</b>	12.50
Beef patty 6oz, crispy bacon, cheddar, smokey chipotle sauce, fries	
<b>Double it up for</b>	6.00

### STEAKS

<b>Filet steak 200 gr</b>	34.00
<b>Ribeye steak 250 gr</b>	30.00
<b>Sirloin steak 220 gr</b>	28.00
<b>T bone 500 gr</b>	38.00
<b>SAUCES</b>	2.50
Peppercorn, blue cheese, red wine jus or Béarnaise	

Our Casterbridge Steaks!  
Award winning Casterbridge beef, inspired by the brand's west country roots. It takes its name from a fictional rural Dorset setting of Thomas Hardy's Novel "The Mayor of Casterbridge".  
Deliciously tender, concentrated flavour and dry aged on the bone for 28 days.



### 🍴 FISH, PASTA & CLASSICS

<b>Hanbury Ale battered fish</b>	14.50
Chips, peas and tartare sauce	
<b>Hake supreme</b>	16.00
Broad beans, tomato, spinach and shallots	
<b>Pearl barley and garlic "risotto" with wild mushrooms (vegan)</b>	14.50
Asparagus and petite pois, topped with heritage carrot crisps	
<b>Beetroot and ricotta tortellini (v)</b>	13.00
On spinach with a rose tomato sauce with sumac spiced roasted ruby beetroot with wild rocket and shaved Parmesan	
<b>Mangalore chicken</b>	15.00
Malabar sauce, coriander, naan bread	

<b>Roasted confit of pork belly</b>	16.00
White pudding beignet, chorizo and chili jam infused mash potatoes, pickled baby onions, and cider jus	
<b>Seared seabass fillet on a preserved lemon cous cous</b>	18.00
With baby squid, artichoke and shellfish ragout	
<b>Roast lamb rump</b>	20.00
Lavender and honey crust, croquette of braised shoulder, Heritage carrots, red wine jus	
<b>Pappardelle pasta (v)</b>	12.00
Mushrooms, spinach, poached egg	

### 🍴 SALADS

<b>Super salad with quinoa (vegan)</b>	12.00
Chia, tender stem broccoli, maple roasted butternut squash and sweet potato, asparagus and a pomegranate and chilli dressing	
<b>Baby spinach (v)</b>	11.00
Goat's cheese, walnuts, dried cranberries with a strawberry and champagne dressing	
<b>Caesar salad</b>	10.50
Baby gem, croutons, shaved Parmesan, marinated anchovies	
<b>Add chicken</b>	4.00
<b>Add smoked salmon</b>	5.00
<b>Cast Iron Club Salad</b>	13.50
Chicken, smoked bacon, avocado, beef tomato, hearts of lettuce	

### 🍴 SIDES

<b>Cast Iron salad, vinaigrette</b>	4.50	<b>Beef brisket mac 'n' cheese</b>	5.00
<b>Thyme and sea salt chips</b>	4.50	<b>Tender stem broccoli, bacon, shallots and parmesan</b>	5.00
<b>Sage battered onion ring</b>	4.50	<b>Creamed spinach</b>	5.00
<b>Steamed greens</b>	4.50		

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.