

BLACK IRON *Social*

Sunday Lunch

2 COURSES £14.00 | 3 COURSES £18.00

Cheddar Fritters (V)

Red onion marmalade

Ham Hock Bonbons

English mustard & gherkin

Sausage Roll

Burnt apple puree

MAINS

Slow Roasted Rump Cap (GFa)

Roast potatoes, roast parsnips, confit carrot, broccoli, Yorkshire pudding, gravy

Bacon Wrapped Turkey Breast (GFa)

Roast potatoes, roast parsnips, confit carrot, broccoli, Yorkshire pudding, gravy

Hake (GFa)

Roast potatoes, roast parsnips, charred lemon, broccoli, Yorkshire pudding, hollandaise sauce

Salt Baked Celeriac (VG)

Roast potatoes, roast parsnips, confit carrot, broccoli, gravy

DESSERTS

Sticky Toffee Pudding (GFa VGa)

Orange & clotted cream

Pavlova (GF,V)

Strawberries & chantilly cream

Custard Tart (V)

Nutmeg & brandy cream

SIDES

Sage & Bacon	
Cauliflower Cheese	£4
Pigs in Blankets	£4
Apricot & Sage Stuffing	£4
Mash (GF, V)	£4
Broccoli (GF, V)	£4
Extra Roasties (GF, V)	£3
Add parmesan	£1
Extra Yorkie (V)	£1
Extra Slice of Beef (GF)	£5

HOT DRINKS

REG £2.60 | LRG £3.20

Americano
Latte
Cappuccino
Espresso
Mocha
Flat white
Hot chocolate
Irish Coffee £8
Pot of Clipper tea £2.50
+ add a syrup £0.50
Vanilla, caramel & hazelnut

Should you have any dietary requirements or allergies, please make your server aware at the time of ordering.

GF - Gluten free, GFa - Gluten free adaptable, V - Vegetarian, VG - Vegan