

A dark, moody photograph of a wooden cutting board with a piece of meat, herbs, and a knife and fork. The image is in black and white, with a high-contrast, almost monochromatic aesthetic. The cutting board is round and shows signs of use, with a metal ring at the top. A piece of meat, possibly a steak, is the central focus, garnished with herbs and small white flakes. A knife and a fork are placed to the right of the meat. The background is a dark, textured surface, likely a wooden table.

B L A C K I R O N

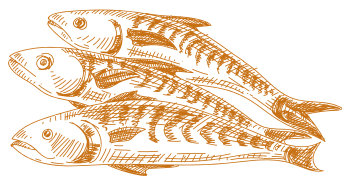
BRITISH RESTAURANT & STEAKHOUSE

The centrepiece of Black Iron is our charcoal-fired Bertha Oven, which treats the premium produce on offer with the first-class cooking method it deserves. Our locally sourced dishes harken back to the way food used to be prepared; cooking over fire is a primitive technique that lets our top-quality ingredients speak for themselves. Our steaks are cooked on a tailored mix of charcoal and lump wood, which burn at temperatures soaring to 400°C.



B I T E S

- RED LEICESTER FRITTERS £4.75
- Red onion jam
- PORK AND APPLE SAUSAGE ROLL £5.25
- Burnt apple sauce
- ROAST BEEF CROQUETTES £5.25
- Rosemary emulsion
- TOASTED BREAD SELECTION *V, VGa* £7.50
- Flavoured butter, balsamic vinegar, olive oil



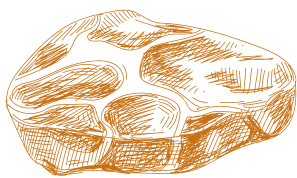
S T A R T E R S

- BEETROOT TEXTURES *V, VGa, N* £8.50
- Goats cheese, candied walnuts, sourdough crisp
- WILD MUSHROOM SCOTCH EGG *V* £10.00
- Mushroom ketchup, pickled mushroom, celeriac
- WHISKEY AND PINK PEPPERCORN CURED SALMON £10.50
- Celeriac, pickled apple, yoghurt
- PORK CHEEK TERRINE £10.50
- Sourdough crisp, fennel chutney, pickled vegetables, burnt apple sauce
- BAKED CAMEMBERT TO SHARE *V* £14.00
- + ADD PROSCIUTTO £2.00
- Truffle honey, red onion jam, sourdough
- CHARCOAL ROASTED SCALLOPS £19.00
- Samphire, hollandaise



A third generation, family-run butcher that sources its beef from top quality, higher welfare suppliers meaning our steaks are responsible and deliver outstanding flavour.

STEAKHOUSE OF THE YEAR



AUBREY ALLEN STEAKS

- All of our Aubrey Allen dry aged steaks are served with house salad
- BARNESLEY CHOP 10oz | £24.00
- RUMP CAP 10oz | £24.00
- SIRLOIN 10 oz | £34.00
- FILLET 8 oz | £38.00
- RIBEYE 10 oz | £38.00



D R Y A G E D S P E C I A L S

Our special cuts are prepared in our own dry aging fridges, creating the perfect combination of flavours and textures for our 100% British beef

- BONE IN RIBEYE £9.00 PER 100G
- PORTERHOUSE £11.00 PER 100G
- CHATEAUBRIAND £16.00 PER 100G
- SIRLOIN ON THE BONE £10.00 PER 100G



S A U C E S A N D C O M P O U N D B U T T E R S

- ROAST GARLIC AND ROSEMARY BUTTER *V* £2.50
- SAGE BROWN BUTTER *V* £2.50
- STILTON *V* £3.50
- BEARNAISE *V* £3.50
- BEEF GRAVY £3.50
- PEPPERCORN £3.75



M A I N S

- WILD MUSHROOM AND CHESTNUT PIE *V, VGa, N* £18.00
- Winter greens, maple roasted carrot, onion gravy
- SALT BAKED CELERIAC *VG* £18.00
- Artichoke cream, creamed mash potato, pickled mushroom, kale
- BAKED HAKE £22.00
- Buttered new potatoes, mussels, sea vegetables
- BEER GLAZED CHICKEN BREAST £22.00
- Potato terrine, winter greens, roasted root vegetables
- BLACK PEPPER AND ROSEMARY PORK CHOP £22.00
- Beetroot, baby turnip, roasted celeriac, burnt apple purée
- PAN SEARED LAMBS' LIVER £22.00
- Creamed cabbage, pancetta, onion rings
- WHOLE ROASTED FISH OF THE DAY £24.00
- House salad, caramelised lemon, béarnaise sauce



S I D E S

- SKIN ON FRIES *VG* £4.25
- TRIPPLE COOKED CHIPS *VG* £4.50
- FRIED HENS EGG, BACON CRUMB *Va* £4.50
- GARLIC MUSHROOMS *V, VGa* £4.50
- MAPLE GLAZED ROOT VEGETABLES *V, VGa* £4.75
- ROASTED GARLIC WINTER GREENS *V, VGa* £4.50
- SPARKENHOE RED LEICESTER MASHED POTATO £4.75
- GARLIC AND HERB NEW POTATOES *V, VGa* £4.75
- BEER BATTERED ONION RINGS *VG* £4.75
- CREAMED CABBAGE WITH PANCETTA £5.25

Should you have any dietary requirements or allergies, please make your server aware at the time of ordering.
V - Vegetarian, Va - Vegetarian adaptable, VG - Vegan, VGa - Vegan adaptable
Please note: The oil that we use is produced from genetically modified soya. A discretionary service charge of 10% will be added to your bill.

Try cooking your favourite Black Iron recipes at home
BUY OUR COOKBOOK
JUST £20.00