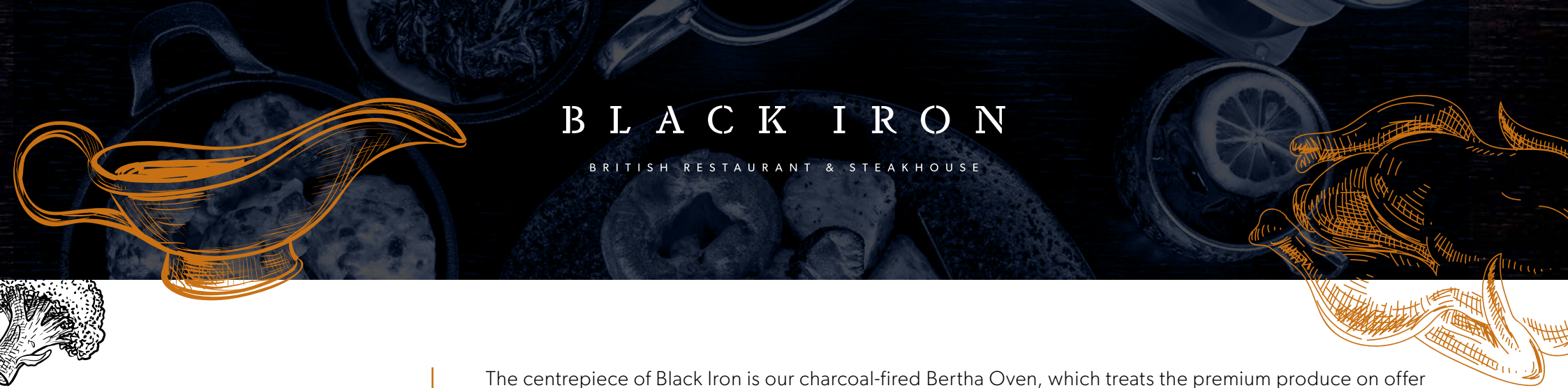


A dark, moody photograph of a wooden cutting board with a piece of meat, herbs, and a knife and fork. The image is in black and white, with a high-contrast, almost monochromatic aesthetic. The cutting board is round and shows signs of use, with a metal ring at the top. A piece of meat, possibly a steak,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



BLACK IRON

BRITISH RESTAURANT & STEAKHOUSE

SUNDAY LUNCH

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 roasts are cooked gently overnight and then finished on a tailored mix of charcoal and lump wood, which burn at temperatures soaring to 400°C.

BITES

- RED LEICESTER FRITTERS **V** £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

STARTERS

- BEETROOT TEXTURES **V, VGa** £8.50
Goats cheese, candied walnuts, sourdough
- PORK CHEEK TERRINE £9.50
Sourdough crisp, fennel chutney,
pickled vegetables, burnt apple sauce
- WHISKEY AND PINK PEPPERCORN
CURED SALMON £9.50
Celeriac, pickled apple, yoghurt
- BAKED CAMEMBERT TO SHARE **V** £14.00
Truffle honey, red onion jam, sourdough
Add prosciutto. £2.00

DESSERTS

- STICKY TOFFEE
PUDDING **V, VGa** £8.50
Served with custard or ice cream
- CRUMBLE OF THE DAY **V, VGa**... £8.50
Served with custard or ice cream
- CHEF'S CHOICE TART **V** £8.50
Ask your server for today's flavours

ROASTS

- Served with stout Yorkshire puddings, roasted potatoes,
braised red cabbage, carrots and parsnips, seasonal
greens and gravy.
- WILD MUSHROOM
AND CHESTNUT PIE **V, VGa, N** £22.00
- SALT BAKED CELERIAC **V, VGa** £22.00
- HONEY AND THYME
CHICKEN BREAST £26.00
- MAPLE AND ROSEMARY
ROASTED GAMMON £26.00
- THREE PEPPERCORN RUMP OF BEEF £28.00

SHARER

*All three of our meats served in a cast iron
pan for the table to share, served with stout
Yorkshire puddings, roasted potatoes,
braised red cabbage, carrots and parsnips,
seasonal greens and gravy.*

..... £32.00PP
(minimum 2 people)

SIDES

- GARLIC AND ROSEMARY
ROAST POTATOES **VG** £4.50
- SEASONAL GREENS **V, VGa** £4.50
- CREAMED MASH POTATOES **V** £4.75
- THYME AND STUFFING BALLS £4.75
- CAULIFLOWER CHEESE **V** £5.00
- PIGS IN BLANKETS. £5.25

DRINKS

BEER | LAGER (DRAUGHT)

- PRAVHA £5.90
- ASPALL £6.00
- ALPACALYPSE £6.00
- MADRI £6.10
- STAROPRAMEN £6.30

ALCOHOL-FREE

- MADRI 0% £4.00
- REKORDERLIG
STRAWBERRY AND LIME 0% £5.50
- GUINNESS 0% £5.50

DRAUGHT SOFT DRINKS

- CORDIALS (LIME,
BLACKCURRANT, ORANGE) £0.75
- DIET COKE £2.50 | PINT £4.00
- LEMONADE £2.50 | PINT £4.00
- COCA COLA £3.00 | PINT £4.00

WINES

- ROBINIA PINOT GRIGIO ROSÉ (PAVIA, ITALY)
£6.00 (125ML) | £7.50 (175ML) | £9.50 (250ML)
£28.00 (BOTTLE)
- ZAPA MALBEC (MENDOZA, ARGENTINA)
£6.50 (125ML) | £8.50 (175ML) | £11.50 (250ML)
£32.00 (BOTTLE)
- ALLAN SCOTT SAUVIGNON BLANC
(MARLBOROUGH, NEW ZEALAND)
£8.50 (125ML) | £10.50 (175ML) | £14.00 (250ML)
£42.00 (BOTTLE)

Try cooking your
favourite Black Iron
recipes at home

BUY OUR
COOKBOOK
JUST £25.00



AubreyAllen
the chef's butcher

*Aubrey Allen is 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.*

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, **N** - Contains nuts

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.

