



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.



BITES

- BREAD SELECTION VGa** £4.50
Balsamic vinegar, olive oil, butters
- RED LEICESTER FRITTERS V** £4.75
Red onion jam
- BEEF CROQUETTES** £5.00
Mushroom ketchup
- TEMPURA CALAMARI** £4.75
Lime and coriander aioli



STARTERS

- HARISSA ROASTED BABY AUBERGINE VG** £8.50
Cous-cous, pomegranate, lime
- MUSHROOM SCOTCH EGG V** £8.50
Celeriac remoulade, mushroom ketchup
- BURRATA V, N** £10.00
Rocket pesto, sun dried tomato, toasted sourdough
- PRESSED BEEF BRISKET** £9.00
Caramelized onions, pickled carrot, chargrilled leek
- POTTED MACKEREL** £9.00
Preserved lemon yoghurt, pickled vegetables, brioche
- SCALLOPS** £19.00
Hollandaise sauce, samphire

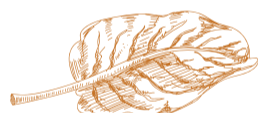
Aubrey Allen is a third generation, family-run butcher that sources its beef from top quality, higher welfare suppliers meaning our steaks are responsible and deliver outstanding flavour.



AUBREY ALLEN STEAKS

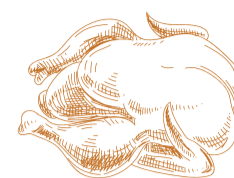
- All of our Aubrey Allen dry aged steaks are served with house salad
- RUMP CAP** 10oz | £20.00
 - LAMB BARNESLEY CHOP** 10oz | £20.00
 - SIRLOIN** 10oz | £26.00
 - FILLET** 8oz | £32.00
 - RIBEYE** 14oz | £34.00
 - BONE IN SIRLOIN** 16oz | £34.00
 - CHATEAUBRIAND** 16oz | £75.00
 - PORTERHOUSE** 32oz | £80.00
 - BONE IN RIBEYE** 32oz | £80.00

Check our blackboard for daily specials (subject to availability)



SIDES

- TRIPLE COOKED CHIPS VG** £4.25
- SKIN ON FRIES VG** £4.00
- CHILI AND GINGER GREENS V, VGa** £5.00
- MAC AND CHEESE, BACON CRUMB Va** £5.00
- ASH BAKED SWEET POTATO, CHIMICHURRI V, VGa** £4.00
- GARLIC MUSHROOM V, VGa** £4.75
- CREAMED SPINACH V** £4.50
- SPRING ONION AND RED LEICESTER MASH POTATO V** £4.50
- MAPLE GLAZED ROOT VEGETABLES V, VGa** £5.50
- SINGLE SCALLOP, HOLLANDAISE** £6.50



MAINS

- CHEESE AND PICKLED ONION PIE V** £16.50
Greens, baby carrots, red Leicester sauce
- SALT BAKED CELERIAC VG** £16.50
Pickled mushroom, Romanesco, greens, red wine gravy
- CHIVE AND CHILI CRUSTED PORK CHOP** £18.50
Char grilled leek, celeriac fondant, baby carrots, jus
- BERTHA GLAZED CHICKEN SUPREME** . . . £20.00
Honey and thyme, hispi cabbage, sweetcorn textures, jus
- TEMPURA COD LOIN** £20.00
Minted crushed peas, steak cut chips, tartare aioli
- HONEY AND PISTACHIO LAMB RUMP N** £24.00
Pea puree, potato terrine, roasted carrot, red-currant jus
- FISH OF THE DAY** POD
Caramelised lemon, hollandaise sauce, house salad



SAUCES

- PEPPERCORN** £2.75
- BEEF GRAVY** £2.75
- STILTON** £2.75
- CHIMICHURRI VG** £2.45

Try cooking your favourite Black Iron recipes at home

BUY OUR COOKBOOK JUST £25.00



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.

Please note: A discretionary service charge of 10% will be added to your bill.