



# CAST IRON

## BAR & GRILL

### 🍷 APPETISERS

🍷 Beef brisket	7.00
Skillet Yorkshire pudding, horseradish	
Severn & Wye smoked salmon	8.00
Beetroot, watercress, toasted hazelnuts	
Caramelised scallops	11.00
Celeriac, Cumbrian ham	
Heritage tomato, whipped Rosary goats cheese, pickled shallots (v)	8.00

### 🍷 BURGERS & HANDHELDS

🍷 Cast Iron burger	12.00
Beef patty, crispy bacon, cheddar, smokey chipotle sauce, fries	
Blackened 'fishburger'	12.00
Chilli mayonnaise, lettuce, chives, fries	
Grilled chicken shawarma	11.00
Pitta bread, coriander, yoghurt	

Seasonal soup	6.00
Warm bread, butter	
Crispy squid & chorizo	7.00
Lemon mayonnaise	
Grilled asparagus, crispy egg (v)	7.00
Pea & shallot tortolloni (v)	7.00
Spinach, pea puree, basil oil	

### 🍷 FOR THE TABLE

Basket of baked breads	3.50
English butter	
Tempura Padron peppers	4.00
Coriander, mayonnaise	
Kalamata olives	3.00
🍷 British charcuterie	14.00
Cumberland salami, air-dried ham, wild boar Scotch egg, pickles & mustard	

### 🍷 LOW & SLOW

Baby back pork ribs	12.00
Slaw, BBQ ketchup	
Ham hock	14.00
Potato & grain mustard, dipping breads	
Tender beef short rib	14.00
Creamed potato, buttered greens	

## GRILL

Served with Cast Iron butter, fries & watercress unless otherwise specified

### MAINS

Spatchcock chicken	14.00
Smoked garlic, thyme	
Confit duck leg	13.00
Slaw	
Tandoori lamb cutlets	13.00
Yoghurt, coriander	
Grilled hake	16.00
Broad beans, tomato	

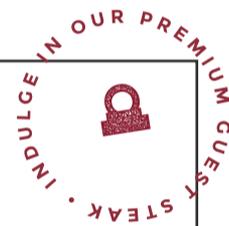
### STEAKS

220g Sirloin	21.00
250g Rib Eye	23.00
280g Rump steak	19.00
200g Prime Fillet	26.00

### SAUCES

Peppercorn, red wine, blue cheese, Béarnaise	2.50
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We take pride in our steaks! Sourced from the renowned Alec Jarrett farm in the South West of England, our hand selected 30 day aged prime cuts are our commitment to quality. All our grill chefs are trained through our certified **Cast Iron Steak Academy** to ensure you receive the finest quality and prepared steak, cooked just how you like it!



### 🍷 SALADS

🍷 Cast Iron club	13.50
Chicken, smoked bacon, avocado, beef tomato, hearts of lettuce	
Breaded chicken escalope	12.00
Rocket, Parmesan, crème fraîche dressing, pear, rocket, chicory	
Poached salmon	13.50
Fennel, dill, egg, horseradish, crème fraîche	

### 🍷 FISH, PASTA & CLASSICS

Devon white crab linguini	13.00
Chilli, coriander	
Tomato, basil & mozzarella tortelloni, red pepper sauce (v)	10.00
Pappardelle pasta (v)	11.00
Mushrooms, spinach, poached egg	

Superfood (v)	10.00
Quinoa, herbs, broccoli, sumac, roast vegetables	
Classic Caesar	10.00
Romaine, Parmesan, croutons, anchovies	
Add grilled chicken	3.00
Halloumi Moussaka (v)	11.00
Warm bread, salad	
🍷 Fish 'n' chips	13.00
Atlantic cod, Cast Iron ale batter, crushed peas, fries, tartare sauce	
Mangalore chicken	13.00
Malabar sauce, coriander, naan bread	

### 🍷 SIDES

Steak chips, thyme, sea salt	3.00
🍷 Cast Iron salad, vinaigrette	3.00
Tenderstem broccoli, bacon & Parmesan	4.00
🍷 Beef brisket mac 'n' cheese	4.50
Garlic butter potatoes	3.00
Creamed mushrooms	3.00
Sage-batter onion rings	3.00
Panzanella salad	3.00
Roast squash, chorizo, Parmesan	4.00

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.

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