

LAVA STONE
KITCHEN

ON
THE
ROCKS

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GRAZING BITES

Something to keep you moooving while you wait.

Antipasti olives (v) 2.95

Algarvian carrots (v) 2.95
Garlic and olive oil dressing.

Croquette special 5.95
Please ask your server for our special meat of the week.

Halloumi chips (v) 5.40
With lemon drizzle & sweet chilli dip.

STARTERS

Garlic breaded mushrooms (v) 5.25
Served with garlic mayo or sweet chilli.

Mozzarella sticks (v) 5.40
Served with sweet chilli or salsa dip.

Rocks recommendation
Portuguese garlic prawns 8.50
King prawns pan fried in garlic, white wine, topped with coriander, served with crusty bread.

Goats cheese (v) 7.25
Goats cheese drizzled in honey and topped with walnuts. Served with crusty bread.

Jackfruit wings (v,ve) 5.25
Served with vegan aioli.

SHARERS

Bread board (v) 5.25
Served with a selection of home-made oils.

Mezze board 12.50
A selection of breads, olives, stuffed peppers, chorizo, cured meats & hummus.

Super fresh mezze (v,ve) 11.75
Pita bread, stuffed vine leaves, olives, chargrilled peppers, crudites, hummus and baba ghanoush.

ON THE ROCKS EXPERIENCE

Your meat, your way, on your own volcanic rock, super-heated in our special ovens to 440 degrees. Your rock has a 45 minute cooking time and comes on its own individual bamboo board.

Served with our signature salad, a trio of dips including our house garlic butter and triple dipped chunky rustic chips.

Upgrade to sweet potato fries 1.95

Swap your peppercorn with beef dripping gravy 1.50

THE STEAKS

For speciality cuts – please see our butcher boards.

WHAT'S YOUR BEEF?

28 Day aged fillet 8oz
From the tenderloin, The King of all steaks – Prime cut with little to no fat.

Sirloin 10oz
Our tower rolled from our butchers to not cook as quick on our hot rocks. Perfect balance of fat and tenderness.

Ribeye 10oz
Cut from the fore rib of a cow. The key to its flavour is its marbling (the little rivers of fat that run through the cow).

Rump 10oz
Comes from the bovines backside, works harder than most other parts, A firm texture with rich flavour.

Porterhouse 12oz
This steak is prepared from the 3-bone rib section of the sirloin. Otherwise known as the British sirloin steak.

T-bone 20oz
On one side a tender fillet on the other a flavoursome sirloin.

All our local sourced steaks are market price. Please see our butcher board for this week's prices.

DOUBLE UP ON ANY OF OUR MAINS:

Choose from:
6oz rump / 6oz sirloin / 6oz ribeye / 4oz fillet

SOMETHING A LITTLE HEALTHIER

Swap our rustic chips for:

Classic mashed potatoes with a hint of nutmeg (v) 1.25

Or cheesy mashed potato (v) 1.50

Garlic sautéed greens (v) 1.75

Butchers feast - Serves 2 £79.95

Explore a variety of flavours and meats: 6oz rump, 6oz ribeye, 6oz sirloin, 4oz fillet, sliced marinated lamb rump & duck breast.

Each rocks sharer can choose a sidekick of their choice and wash it all down with a glass of your favourite house wine.

Wine not your thing? Why not choose a mocktail or any bottle from our beer or softs range?

WHY NOT ADD SURFS UP TO ANY MAIN EVENTS?

King prawns and Scottish roe on scallops 10.95

As a main event 19.95

THE REST

Beef not your thing?

Served with our signature salad, a trio of dips including our house garlic butter and triple dipped chunky rustic chips.

Duck breast Seared and served skin side up – recommended medium rare.	14.25	Butterflied buttermilk chicken Cooked on our rocks in the kitchen and served at 75 degrees.	12.95
Lamb rump Lean, tender and Full of flavour – recommended medium rare.	18.25	Marinated chicken breast Cooked on our rocks in the kitchen and served at 75 degrees. Changes monthly – please see our butcher board.	13.50
Marinated lamb rump Changes monthly – please see our butcher board.	18.95		

MEAT FREE

Please specify if you are vegetarian or vegan.

Mushroom & halloumi stack (v)			11.50
Salt & pepper tofu kebabs (v,ve)			11.50
Meat free steak (v,ve)			14.95

FISH

All served with our signature salad a lemon wedge, garlic butter & a sweet chilli jam and served with a choice of 2 sidekicks.

Rocks salmon			14.95
Swordfish 5-6oz Subject to availability.			16.50
Monkfish 5-6oz Subject to availability.			17.95

ROCKS SIDE KICKS

Chargrilled corn (v)	1.95	Dairy free house garlic butter (ve)	1.50
Creamy portobello mushrooms (v)	4.25	Classic mac 'n' cheese (v)	4.25
Classic mash (v)	2.95	Truffle mac 'n' cheese (v)	4.95
Garlic sautéed greens (v)	3.50	Mammas blue cheese butter	3.00
Cheesy mashed potato (v)	3.95	Marrow butter Full of flavour perfect for all our steaks.	3.00
Beer battered onion rings (v)	2.95		
Triple cooked chunky chips (v,gf)	3.25		
Sweet potato fries (v)	3.25	Glazes	3.00
House slaw (v)	3.50	Pepper steak / Kentucky bourbon	
House made beef dripping gravy	2.95	Argentinian fire / mango & chilli	
Extra dip	1.25	rosemary & garlic	

Bibs can be provided, please ask your server.**For hygiene purposes, please do not cut on the boards. For an additional side plate, please ask your server.**

Our food and drinks are prepared where cross contamination may occur and our menu descriptions do not include all ingredients, if you have any questions, allergies or intolerance's, or would like our allergen information please ask your server before ordering. Please also note we use a separate fryer for all gluten free options. A 10% discretionary service charge will be applied to all bookings over 6 guests. Double ups are only an option for full paying customer. Double ups are only sold per main.

100% of all tips go directly to our Rocks team members.

(v) - vegetarian (ve) - vegan (gf) - gluten free