

LAVA STONE
KITCHEN

ON
THE
ROCKS

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Valentine's Menu

3 COURSE VALENTINES SPECIAL
ENJOY OUR DRUNK IN LOVE COCKTAIL ON ARRIVAL
FROM 31.95PP

STARTERS

**Baked feta with crushed tomatoes,
honey & thyme (v)**

Served with warmed crusty bread
(GF/VG available on request)

Coconut prawn lollipops

Served with a papaya
& habanero dipping sauce

Buffalo cauliflower wings (v)

Served with a house made ranch dressing
(VG available on request)

Smokey chorizo with aioli

Served with warmed crusty bread

MAINS

Served with our signature salad,
a trio of dips including our tasty garlic butter
& triple dipped rustic chips.

10oz Rump

10oz Rib-Eye

(+£8.50 supplement)

10oz Sirloin

(+£7.00 supplement)

8oz Fillet

(+16.00 supplement)

BEEF NOT YOUR THING?

Italian lamb rump

Served with truffled mash & sautéed greens
(+£3.50 supplement)

Hot & spicy chicken

Served with creamy
mash & sautéed greens

THE REST

Argentina fire halloumi skewers (v)

Halloumi dressed in our smoky fire dressing
with peppers, red onion & courgettes
Can be Vegan friendly.

Tuscan butter salmon

Served with creamy mash
& greens

DESSERTS

Prosecco & strawberry cheesecake

Red velvet brownie

Honey & peanut butter blondie

Ginger & pear crumble (vg)

All served with a choice of cream,
custard or Madagascan ice cream
(VG & DF alternatives available)

THE SHARERS – FOR TWO

(Limited availability – pre-order only)

28oz Cote de beouf

The ultimate rib-eye. The fore-rib, French trimmed for extra finesse.
All the marbling and flavour of the rib-eye.
(+£9.00 supplement pp)

16oz Chateaubriand

Spectacular "king of all steaks" this elegant cut is the
large front cut tenderloin. Served sliced.
(+11.00 supplement pp)

OUR MENU WAS MADE WITH



I HAVE
A CRUSH
ON YOU

ON
THE
ROCKS

T&CS

A discretionary 10% service charge will be added to your bill for all bookings of 6 or more, please not all proceeds are spread between the whole team. All our food is prepared in our kitchen where cross contamination may occur and our menu descriptions do not include all ingredients, if you have any questions, allergies or intolerances, please speak with your server before ordering. Full allergen information available upon request. The majority of our food is gluten free and we use separate cooking equipment for all GF options. Some of our dishes include alcohol – please ask a team member for further details. Our limited availability sharers are pre-order only and are to be requested 48hours in advance against your booking.