

LAVA STONE
KITCHENON
THE
ROCKSLAVA STONE
KITCHEN

FOOD PACKAGES

ONTHEBRUNCH

35.00PP

Get the party started early doors

- Choose 3 Tapas dishes from our breakfast and brunch club menu
- Choose 4 classic cocktails, mocktails, selected draught or spirits from our drink's menu

Go Premium for 10.00pp extra

Upgrade to top shelf, premium draught, Long Islands, Pornstar's & Espresso Martinis

#PARTYROCKS

2 COURSES 24.95PP

3 COURSES 31.95PP

Enjoy a 2 or 3 course menu with a Bellini or choose from our draught beer and soft drink range

Starters

- Halloumi chips served with a sweet chilli dip
 - Garlic mushrooms served with aioli
 - Buffalo cauli bites served with Argentinian fire mayo
- VEGAN OPTION AVAILABLE ON REQUEST

Mains

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

- 10oz rump
 - Marinated chicken breast
 - Mushroom & halloumi stack
- VEGAN OPTION AVAILABLE ON REQUEST

Desserts

- Homemade cheesecakes
 - Locally sourced brownies
 - Vegan dessert
- AVAILABLE ON REQUEST

#FOODIESROCKS

FROM 40.00PP

3 course menu with our signature dishes & a welcome drink. Choose from a medium glass of house wine, wine not your thing? Choose from our draught beer, selected beers or mocktails

Starters

- Portuguese prawns pan fried in garlic, white wine & topped with coriander - served with crusty bread
- Goats cheese drizzled in honey, topped with crushed walnuts - served with crusty bread
- Buffalo cauli bites served with Argentinian fire mayo
- Red wine glazed chorizo bites served with crusty bread

Mains

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

- 8oz Fillet*
 - 10oz Rib-eye
 - 10oz Sirloin
 - Parma ham and maple chicken breast
 - Marinated lamb
 - Argentinian fire halloumi skewers with chargrilled peppers and courgettes VEGAN OPTION AVAILABLE ON REQUEST
 - Salmon with pomegranate mollasis and parsley butter
- Served with creamy mash and sautéed greens

Desserts

- Homemade cheesecakes
- Locally sourced brownies
- Vegan dessert AVAILABLE ON REQUEST

#BUTCHERROCKS

FROM 47.95PP

MINIMUM OF 6 GUESTS

Feast your eyes on our finest social dining experience.

- **To start:** Enjoy our sharing mezze board, A selection of breads, antipasti olives, cured meats, sundried tomatoes, balsamic pickled onions, hummus topped with chickpeas, olive oil & harissa
- **The butcher's feast:** 6oz rump, 6oz Sirloin, 6oz ribeye, 4oz fillet, sliced marinated lamb rump & duck breast* Each sharer can choose a sidekick of their choice to complement their experience.
- **Drinks:** 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.



#ONTHEROCKSRUGBY... GIVE US A SHOUT OUT ON SOCIALS

WHY NOT ADD A DRINKS PACKAGE TO ANY OF OUR PARTY PACKAGES

T&CS

Butcher rocks sharer - Qty of meat per 2/3 guests. Cocktails - must order 2 of the same at a time. This menu cannot be used in conjunction with any other offer or promotion. all house wines are served as a 175ml measure unless stated or requesting a 125ml measure. A discretionary 10% service charge will be added to your bill for all bookings of 6 or more, please note 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 intolerance's, please speak with your server before ordering. Full allergen information available upon request. *Surcharge of £6pp for fillets. Please also note we use a separate fryer for all gluten free options. Some of our dishes include alcohol - please ask a team member for further details.

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ON
THE
ROCKS

PARTY
PACKAGES