

LAVA STONE  
KITCHENON  
THE  
ROCKSLAVA STONE  
KITCHEN

## FOOD PACKAGES

## # ONTHEBRUNCH

35.00pp

Get the party started early doors

- Choose 3 Tapas dishes from our 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 &amp; Espresso Martinis

**#PARTYROCKS**      2 COURSES 28.00PP  
                                  3 COURSES 34.00PP

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



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

**#FOODIESROCKS**      FROM 38.50PP

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
- Baked mushrooms topped with a parmesan crisp
- 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\*
- Marinated lamb\*
- Tuscan butter chicken. Skin-on chicken breast stuffed with creamy butter, garlic, spinach and sun-dried tomatoes with creamy mash & garlic sautéed greens
- Argentinian fire halloumi skewers with chargrilled peppers and courgettes VEGAN OPTION AVAILABLE ON REQUEST
- Lemon and tarragon butter salmon with creamy mash and griddled asparagus with a hint of lemon zest

**Desserts**

- Homemade cheesecakes
- Locally sourced brownies

## # 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

WANT TO CRAFT THE PERFECT PACKAGE FOR YOUR EVENT?  
LET'S MAKE IT HAPPEN – GET IN TOUCH!

**T&CS** \*Due to fluctuations in meat market prices, an additional surcharge may apply. Please note that preorders are now required for all bookings. This will now be sent directly to your inbox upon securing your reservation, where the prices at the time of your preorder will be applied, though they may change closer to your event. The Butcher Rocks Sharer is designed to serve 2-3 guests. For cocktails, a minimum order of two of the same drink is required. This menu cannot be combined with any other offers or promotions. All house wines are served in a 175ml measure, unless otherwise specified, or if you request a 125ml measure. Please be aware that all of our food is prepared in a kitchen where cross-contamination may occur, and our menu descriptions may not list all ingredients. If you have any questions regarding allergies or intolerances, please consult with your server before ordering. Full allergen information is available upon request. For our gluten-free options, we use a dedicated fryer. Some dishes may contain alcohol – please ask a team member for more details. A discretionary 10% service charge will be added to all bills for bookings of six or more guests, with proceeds shared among the entire team.



LAVA STONE  
KITCHEN



ON  
THE  
ROCKS

PARTY  
PACKAGES