



# Festive menu

2 COURSES FROM 32.50 | 3 COURSES FROM 39.95

INCLUDES A GLASS OF CHRISTMAS CHEER ON ARRIVAL:  
WINTER SPICED OR WHITE CHRISTMAS — SANGRIA

## STARTERS

### Gin-Infused Mackerel Pâté

Served with beetroot, pickled shallot  
& charred sourdough  
G/F AVAILABLE

### Chorizo, Black Pudding & Apple Crumb

Finished with a spiced cider glaze –  
smoky, sweet and seasonal

### Baked Camembert (V)

Whole baked Camembert infused with cranberry  
glaze, orange zest & rosemary  
G/F AVAILABLE

### Baked Garlic Mushrooms (V)

With chestnuts & a parmesan crisp  
Served with stone-warmed bread selection  
G/F AVAILABLE

### Carrot Tartare (VE)

With charred sourdough & horseradish cream

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## MAINS

All steaks aged 28 days, locally sourced  
& served with our house salad,  
triple-cooked rustic chips & trio of sauces.

### 6oz/10oz Rump

No supplement / 5.00

### 6oz/10oz Sirloin

3.00 / 9.00 supplement

### 6oz/10oz Ribeye

4.50 / 10.50 supplement

### 4oz/8oz Fillet

7.75 / 17.25 supplement

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## BEEF NOT YOUR THING

### Festive Glazed Chicken

Skin-on chicken breast stuffed with chorizo,  
roast pepper & Manchego, finished on the rock  
with mulled wine glaze, served with creamy mash  
& garlic herb-buttered winter greens

### Red Wine & Shallot Lamb Rump

Marinated with a rich red wine & shallot glaze,  
served with creamy mash &  
garlic - herb buttered winter greens  
4.00 supplement

## THE REST

### Maple-Amaretto Glazed Salmon

Topped with a toasted pecan crust, served with  
creamy mash & garlic herb-buttered winter  
greens finished with lemon zest  
2.50 supplement

### Stuffed Lava-Baked Portobello (V)

Charred on the stone & filled with chestnut,  
spinach & whipped Boursin, served with creamy  
mash, garlic herb-buttered winter greens  
& a red wine glaze

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## ON THE PREMIUM SIDE

### Whisky & Black Pepper Glazed Flat Iron

Tender and smoky with a bold whisky finish,  
served with our house salad, triple-cooked  
rustic chips & trio of sauces  
2.50 supplement

### Apple Cider Ibérico Pork

Succulent and caramelised with a festive twist,  
served with creamy mash & garlic  
herb-buttered winter greens  
9.95 supplement

### Mulled Wine Duck Breast

Rich, juicy and perfectly paired with  
winter spices, served with creamy mash  
& garlic herb-buttered winter greens  
2.50 supplement

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## DESSERTS

### Whisky Truffle Christmas Brownie

Dark chocolate brownie swirled  
with whisky truffle ganache  
and studded with cranberries

### Sticky Toffee Pudding with

#### Maple Pecan Cream

Warm, spiced sponge served with  
maple-infused cream and toasted pecans

### Spiced Orange Brûlée Cheesecake

A rich and creamy spiced orange cheesecake  
with a caramelised brûlée top, served with  
a warm gingerbread sauce

### Fig & Pear Cobbler (VE)

Tender figs and ripe pears baked  
with warming spices, topped with  
a golden almond crust

Drinks packages available – please see our menu.

## FESTIVE SIDES

### Hogs in Velvet 6.95

Iberico pork & roasted parsnip stuffing wrapped in pancetta, glazed with maple-sherry & baked 'til golden

### Truffle Gratin with Garlic & Thyme Crumb (V) 5.95

Creamy layered potatoes baked with a hint of truffle, topped with golden garlic-thyme crumb

### Lobster Bisque King Prawns 9.25

Seared king prawns glazed in a rich lobster bisque butter, finished with garlic, herbs & a toasted crumb

### Festive Sprouts 5.25

Black pudding, pancetta, chestnuts & brussel sprouts

### Garlic & Herb Buttered Winter Greens (V) 4.95

Seasonal greens sautéed in garlic butter with a hint of lemon & cracked black pepper

ON  
THE  
ROCKS

## T&CS

Please be advised that our food and beverages are prepared in an environment where cross-contamination may occur. Menu descriptions may not include all ingredients, and some dishes and desserts may contain alcohol. For enquiries regarding allergens, intolerances, or to access allergen information, please consult your server before placing your order.

Please note that our fish may contain bones, The cooking rocks used in our dishes are heated to 440°C and present a significant burn hazard. It is essential that children are supervised by a responsible adult at all times while using these hot rocks. On the Rocks will not accept any responsibility for injuries or damages resulting from improper use.

(V) denotes vegetarian ingredients, (VE) denotes vegan ingredients, and (G/F) denotes gluten-free options. However, please be aware that some preparation and cooking methods may affect the suitability of these options. Additionally, some dishes may include \*= alcohol.

A discretionary service charge of 10% will be applied to all bookings of six or more guests. All tips are allocated directly to all of our team members. This is a promotional menu and, as such, is not eligible for any discounts (including staff discounts) or other offers.