

GRAZING BITES

Sundried tomatoes, basil & whipped feta (v) 5.25
Served with grissini.

STARTERS

Garlic breaded mushrooms (v) 6.50
Served with aioli.

Mozzarella sticks (v) 6.95
Served with sweet chilli dip.

Halloumi Chips (v) 7.25
Tossed in lemon juice and served with a sweet chilli dip.

Buffalo cauli bites (v,ve) 7.00
Spicy battered cauliflower. Drizzled with Argentinian fire mayo.

Rocks recommendation
Portuguese garlic prawns 9.50
King prawns pan fried in garlic, white wine, topped with coriander & served with crusty bread.
(g/f available upon request)

Goats cheese (v) 8.95
Goats cheese drizzled in honey and topped with walnuts.
Served with crusty bread.
(g/f available upon request)

Antipasti olives (v) 4.50

Mediterranean stuffed vine leaves (v,ve) 4.95
Stuffed with rice and herbs.

SHARERS

Bread board (v) 6.95
Served with a selection of home-made oils.
(g/f available upon request)

Flaming chorizo 10.25
Tasty flame grilled chorizo ring cooked at the table over a clay pot. Served with warmed bread and chimichurri.
(g/f available upon request)

Mezze board 20.95
A selection of breads, antipasti olives, cured meats, sundried tomatoes, balsamic pickled onions, hummus topped with chickpeas, olive oil & harissa.
(g/f available upon request)

Super fresh mezze (v,ve) 19.95
A selection of breads, stuffed vine leaves, antipasti olives, balsamic pickled onions, sundried tomatoes, pomegranates, walnuts, hummus topped with chickpeas, olive oil & harissa.
(g/f available upon request)

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.

THE STEAKS

All our steaks are 28 days aged and sourced from our finest local butchers. Please see our butchers board for this week's prices and our speciality cuts.

WHAT'S YOUR BEEF?

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.

DOUBLE UP ON ANY OF OUR MAINS:

Our raw weights not cutting it, Why not add some extra beef?

Choose from:

6oz rump • 6oz sirloin • 6oz ribeye • 4oz fillet

THE BUTCHER'S CUT SHARING EXPERIENCE

Perfect for sharing or savouring solo.

Côte de boeuf 28oz Market price, see butcher board
The show-stopping cut – a bone-in, aged ribeye with rich, deep flavour and melt-in-your-mouth marbling.

Chateaubriand 16oz Market price, see butcher board
Our Finest cut, 30-day aged centre-cut fillet mignon, known for exceptional tenderness and flavour.

The Butchers Feast 29oz Market price, see butcher board
A feast of premium cuts, featuring 28-day aged 6oz rump, ribeye, sirloin, 4oz fillet and marinated lamb rump.

The Ultimate Board 24oz Market price, see butcher board
Savour our 12oz rib-eye aged in a unique salt moss chamber, 8oz Picanha, a Brazilian cut known for its rich flavour and 4oz tender fillet – an indulgent steak experience.

All served with our usual accompaniments: triple-cooked chunky chips, Rocks side salad, a trio of dips & bottomless sauces.

Subject to availability – pre-order recommended

Add surf to your main event! King prawns with zesty chimichurri sauce. Side: 9.25 • Main: 21.95

Upgrade to sweet potato fries 2.10 • Swap your peppercorn with beef dripping gravy 1.75
Swap our rustic chips for: Classic mashed potatoes with a hint of nutmeg (v) 1.25 or Cheesy mashed potato (v) 1.25

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	22.95	Butterflied buttermilk chicken	17.95
Perfectly seared, served skin side up for a crispy finish – we recommend enjoying it medium rare.		Juicy skin-on buttermilk-marinated chicken breast, butterflied and cooked to perfection in our kitchen. Add sliced chorizo – 2.25	
Lamb rump	23.95	Marinated chicken breast	18.95
Lean, tender and Full of flavour – recommended medium rare.		Tender marinated skin-on chicken breasts, butterflied and expertly cooked to perfection. Our selection changes monthly, so be sure to explore our Butcher Boards for this month's special. Add sliced chorizo – 2.25	
Marinated lamb rump	24.95		
Succulent marinated lamb rump. Our selection changes monthly, so be sure to explore our Butcher Boards for this month's special.			

Vegetarian and vegan friendly, please specify when ordering.

Argentinian fire kebab (v,ve,gf)	17.50
Choose between tofu or halloumi, marinated in our smoky Argentinian Fire – a perfect balance of smoky flavours and a hint of fiery chilli, paired with sweet peppers, onions, and courgettes.	
Mushroom & halloumi stack (v,ve,gf)	17.75
A delicious stack of Portobello mushrooms, fresh spinach, and crispy halloumi, all drizzled with a rich balsamic glaze. Swap halloumi for vegaloumi – 1.50	
Meat free steak (v,ve)	17.95
Savour our delicious plant-based steak, packed with flavour.	

FISH

Rocks salmon	18.10
A fresh, succulent salmon fillet served on our rocks. Accompanied by our signature salad, a fresh zesty lemon wedge, lemon & tarragon butter, and a touch of sweet chilli jam. Choose your side kick from triple-cooked chunky chips or smooth creamy mash.	

Catch of the Day

Dive into today's freshest catch. Our Rocks special, featuring the finest fish available, changes regularly to bring you the best of the ocean. Please see our boards for today's catch.

Market price, see butcher board

ROCKS SIDE KICKS

Chargrilled corn (v,gf)	2.95	Classic mac 'n' cheese (v)	5.50/8.75
Creamy portobello mushrooms (v)	5.75/8.25	Truffle mac 'n' cheese (v)	5.75/8.95
Classic mash (v)	4.20	Beef Birra mac 'n' cheese	6.95/9.40
Garlic sautéed greens (v,gf)	4.75	Mammas blue cheese butter	3.60
Cheesy mashed potato (v)	4.80	Marrow butter	3.75
Beer battered onion rings (v)	4.20	Full of flavour perfect for all our steaks.	
Triple cooked chunky chips (v,gf)	4.95		
Sweet potato fries (v)	4.95		
House slaw (v,gf)	3.95		
House made beef dripping gravy (gf)	3.95		
Extra BBQ • garlic butter • peppercorn sauce	1.50		
Dairy free house garlic butter (ve)	1.95		

Glazes 3.75**Chimichurri (v,gf)**
Argentinian style, Perfect with our grilled meats.**Argentinian fire (v,ve,gf)**
Smoky with a touch of fiery chilli.**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. Our menu descriptions do not include all ingredients and some dishes and desserts may include alcohol. If you have any questions, allergies, intolerances or would like help in accessing our allergen information please ask your server before ordering. Our fish may contain bones. Our olives may contain stones. These cooking rocks are heated to 440c, and can pose a severe burn hazard. As such, we insist that children are supervised at all times whilst using the hot rocks by a responsible adult. On the Rocks accept no responsibility for irresponsible use of these stones.

Our flaming chorizo sharer is only to be sold to those not under the influence of alcohol and to a responsible adult, we take no responsibility of any loss or damage.

(v) = Made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this.

A 10% discretionary service charge is applied to all bookings of 6 or more. **Double ups are only an option for full paying customers and are sold per main event purchased.

Double ups will apply to items of the same price or less.

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

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