

MENU

ON THE ROCKS

(v) - vegetarian (ve) - vegan (gf) - gluten free (gfa) - gluten free available (ve+a) - vegan available

**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.

SUNDAY SERVICE

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SUNDAY SIPS

Limoncello Spritz 9.25 • Passionfruit Martini 9.25
Red Wine Sangria 9.25 • Blueberry & Lavender Fizz (0%) 5.25

STARTERS

Creamy Portobello Mushrooms (v, gfa) Served with warm, crisp sourdough.	8.25	Portuguese Garlic Prawns (gfa) King prawns pan fried in garlic, white wine, topped with coriander & served with crusty bread.	9.50
Goats Cheese (v, gfa) Goats cheese drizzled in honey and topped with walnuts. Served with warm, crisp sourdough.	8.95	Flaming Chorizo Sharer (gfa) Tasty flame grilled chorizo ring cooked at the table over a clay pot. Served with warm, crisp sourdough & house-made chimichurri.	10.25

Butcher Board Specials – please see our butcher board for the special of the month

THE SUNDAY SHARERS

All sharers are served with crispy roast potatoes, Yorkshire puddings, buttered mash, thyme and honey baby carrots, buttered cavolo nero and cabbage, and bottomless beef dripping & Guinness gravy.

All our beef are 28 days aged and sourced from our finest local butchers.

The Butcher's Block (For 2 guests)	69.50	The Butcher's Trio (For 2 guests)	46.00
• 6oz Rib-eye		• 6oz Rump*	
• 6oz Sirloin		• Sliced Marinated Lamb Rump	
• 8oz Flat Iron*		• Herb & Garlic Roast Chicken	

Adding another guest to your board? Extra trimmings – 17.50

UPGRADE YOUR BEEF*

Subject to availability

8oz Flat Iron	5.00
10oz Rump	6.50
6oz/10oz Sirloin	6.00 10.00
6oz/10oz Rib-eye	9.00 14.00
4oz/8oz Fillet	16.00 32.00

A FEW EXTRAS FOR THE TABLE

Pigs in Blankets (gf)	4.50
Cauliflower Cheese (gf)	5.25
Lobster Bisque King Prawns (gf)	7.50
Buttered Mash (gf)	4.50
Cavolo Nero, Cabbage & Baby Carrots (gf)	4.50
Peppercorn Sauce (gf)	3.00
Yorkshire Puddings (gfa)	2.50

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If you have any allergies or dietary requirements, just let your server know and we'll take care of the rest.

SOLO BOARDS

THE CUTS

All cuts are served with crispy roast potatoes, Yorkshire puddings, buttered mash, thyme and honey baby carrots, buttered cavolo nero and cabbage, and bottomless beef dripping & Guinness gravy.

Our premium beef, lamb & fish cuts are served on our signature lava stones so you can finish them exactly to your liking at the table.

- 8oz Flat Iron
- 6oz/10oz Rump
- 6oz/10oz Sirloin
- 6oz/10oz Rib-eye
- 4oz/8oz Fillet

Please see our Sunday butchers board for this week's prices and our speciality cuts.

MAINS

All mains are served with crispy roast potatoes, Yorkshire puddings, buttered mash, thyme and honey baby carrots, buttered cavolo nero and cabbage, and bottomless beef dripping & Guinness gravy.

Herb & Garlic Roast Chicken Breast (gfa) Oven-roasted chicken breast with garlic and herbs, served alongside our signature lava stones.	20.50	Caramelised Onion & Spinach (v, ve+a, gfa) Stuffed Portobello Lava-baked portobello mushroom filled with sweet caramelised onions, spinach, parmesan and melted cheese, finished with toasted breadcrumbs and fresh basil.	20.50
Maple & Amaretto Glazed Salmon (gfa) Salmon glazed with maple and Amaretto.	21.00	Meat free steak (v, ve) Savour our delicious plant-based steak, packed with flavour.	20.25
Marinated Lamb Rump (gfa) On the Rocks marinated lamb rump. Please see our Sunday Butcher Board for this week's marinade.	28.50	Vegetarian and vegan friendly please specify when ordering. Served with all the trimmings & bottomless vegetarian gravy.	

LITTLE

ROCKSTARS

SUNDAY

(Under 12s)

All served plated with roast potatoes, Yorkshire pudding, carrots and gravy.

Roast Chicken (gfa) Herb & garlic roast chicken breast.	9.50
Pigs in Blankets (gfa) Chipotle sausages wrapped in streaky bacon, served as a pair.	8.95
Pulled Pork Yorkshire (gfa) Slow-cooked pulled pork served in a mini Yorkshire pudding.	9.50
Mini Plant-Based Veggie Nuggets (v) Served with vegetarian gravy	9.50

Finish Like a Rockstar

Add ice cream or brownie & ice cream 3.50/4.50

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