

Festive menu

2 COURSES FROM 34.95 | 3 COURSES FROM 39.95
INCLUDES A GLASS OF CHRISTMAS CHEER ON ARRIVAL

FIRST SPARK

Crab & Crayfish Crumpet

Hand-picked crab & crayfish, brown crab mayonnaise, pickled cucumber, dill, charred lemon brown butter
G/F available on request

Chorizo Fondue

Manchego, Spanish chorizo, garlic & white wine, warm sourdough
G/F available on request

Savoury Goat's Cheesecake

Whipped goat's cheese, walnut & Parmesan, slow-roasted tomato, balsamic & basil

King Oyster Mushroom 'Scallops' (VE)

Pea & mint purée, charred baby gem, lemon & herb crumb, mint oil
Halloumi alternative available

Portuguese Garlic Prawns

King prawns, roasted garlic butter, white wine, chilli, lemon & warm sourdough
3.00 supplement
G/F available on request

Oak Smoked Beef Cecina

Wafer-thin cured beef, smoked paprika crème fraîche, toasted almonds, pickled shallots, crispy capers & wild rocket, with sourdough crostini
5.00 supplement

FESTIVE MAINS

Served on our signature lava stone served with roasted garlic & brown butter mash, crispy rosemary roast potatoes, Yorkshire pudding, honey & thyme heritage carrots, and buttered winter greens with Savoy cabbage & cavolo nero

Port & Rosemary Lamb Rump

Festively marinated lamb rump with a rich red wine & ruby port gravy and aromatic winter herbs
4.00 supplement

Festive Rosemary, Sage & Orange Chicken

Herb & citrus marinated chicken with roasted garlic butter, finished with crisp Parma ham
Dairy-free & plant-based options available

Citrus & Pomegranate Salmon

Citrus-glazed salmon, charred citrus & herb butter, pomegranate molasses

Festive Cauliflower Steak (VG)

Roasted chestnut & herb crumb, crispy shallots, vegan red wine gravy

OUR SIGNATURE STEAKS

All steaks locally sourced and aged for 28 days, served with roasted garlic & brown butter mash, crispy rosemary roast potatoes, Yorkshire pudding, honey & thyme heritage carrots, buttered winter greens with Savoy cabbage & cavolo nero with our rich Guinness gravy & traditional beef dripping gravy

6oz Rump Included

10oz Rump 5.00

6oz Sirloin 3.00

10oz Sirloin 8.00

10oz Ribeye 10.00

4oz Fillet 7.75

8oz Fillet 17.25

OUR FESTIVE FINISH

Each steak is finished with our On the Rocks festive butter, created especially for the season

Brown butter • Roasted garlic • Rosemary • Thyme
Orange zest • Cracked black pepper

A LITTLE EXTRA INDULGENCE

Add a final layer of flavour to your festive steak with one of our house-made signature crumbs

Bone Marrow & Herb Crumb 2.00

Crispy Onion Crumb 1.50

Parmesan & Herb Crumb 2.00

SWEET FINALE

Chocolate Brownie Affogato (GF)

Warm gluten-free brownie, vanilla bean ice cream & Belgian hot chocolate, poured tableside

Upgrade with Espresso 2.00

Upgrade with Baileys, Amaretto or Frangelico 4.00

Winter Berry Cheesecake

Signature no-bake vanilla cheesecake, winter berry compôte, honey-roasted pecans & white chocolate

Sticky Toffee Pudding (VE)

Warm sticky toffee pudding, cinnamon-roasted apples, rich toffee sauce & caramelised oat crumb.
Vegan vanilla ice cream or pouring cream

Baileys Crème Brûlée Tartelette

Crisp vanilla tartelette, Baileys mascarpone, vanilla bean ice cream & warm Baileys caramel

Gingerbread & Amaretto Tiramisu

Amaretto-soaked gingerbread, mascarpone cream, gingerbread crumb, white chocolate & cinnamon

Drinks packages available – please see our menu.

SUNDAY SERVICE

FESTIVE SIDES

Choose Three Festive Sides | 12

Roasted garlic & brown butter mash (G/F)

Three cheese cauliflower gratin
G/F available on request

Maple & pancetta Brussels sprouts (G/F)

Honey & thyme heritage carrots
G/F, VE available on request

Charred tenderstem broccoli
G/F, VE available on request

Beef dripping & rosemary stuffing

FOR THE TABLE

Perfect for sharing. The ideal addition to your festive feast

Festive Seafood Mac & Cheese 9.00

Three-cheese mac & cheese with white crab, Parmesan & smoked paprika crumb, finished with crispy sage

Pigs in Blankets Skillet 7.00

Chipolatas wrapped in smoked streaky bacon, finished with our On the Rocks festive butter and served with a warm cranberry & port glaze

eat,
drink &
be merry!

ON
THE
ROCKS

T&CS

Dairy-free and gluten-free options are available across the majority of our festive menu. Full allergen information and dietary options are available within your online pre-order. Please speak to our team regarding any allergies or intolerances.

For tables of up to 4 guests, our Festive Menu may be ordered on the night without a pre-order. Please note that some dishes are subject to availability. Tables of 5 or more guests are required to pre-order.

Our food and drinks are prepared in an environment where cross-contamination may occur. Menu descriptions may not list every ingredient, and some dishes and desserts may contain alcohol. Please speak to your server before ordering if you have an allergy or intolerance.

Fish may contain bones. Our lava stones are heated to 440°C and present a significant burn hazard. Children must be supervised by a responsible adult at all times when using the stones. On the Rocks cannot accept responsibility for injury resulting from improper use.

(V) Vegetarian • (VE) Vegan • (GF) Gluten Free • (*) Contains Alcohol

Please be aware that preparation and cooking methods may affect the suitability of some dietary options.

A discretionary 10% service charge will be applied to tables of six or more guests. All tips are distributed directly amongst our team.

This is a promotional menu and is not eligible for additional discounts (including staff discounts) or other offers.