

Appetisers

Bacon & Cheese Potato Skins <small>GF</small>	6.9	Salt & Pepper Calamari	6.9
Topped with spring onions, crispy bacon and cheese, served with a thousand island sauce.		Seasoned salt and pepper calamari pieces served with a chilli and lime mayonnaise dip.	
Creamy Garlic Mushrooms <small>v</small>	6.9	Tomato Bruschetta <small>v</small>	6.9
Chopped button mushrooms in a homemade creamy garlic sauce and served on a toasted ciabatta.		Chopped tomato, garlic, parsley and coriander served on a toasted garlic ciabatta and drizzled with balsamic.	
Seasoned Sticky Steak Bites	7.8	Sweet & Sticky Hot Wings <small>GF</small>	7.8
Battered seasoned steak cuts, cooked in our chef's sweet and sticky sauce, served with our blue cheese house sauce.		Chicken wings cooked in our chef's sweet and sticky sauce, served with our blue cheese house sauce.	

Our Delicious Steak Selection

Steak on The Stone GF

Cook your own steak on our guests' favourite sizzling-hot lava rock. All stones are served with steak cut chips, salad and accompanied with peppercorn, steak chowder and blue cheese sauces. **Upgrade to sweet potato fries for + £2.5**

Sirloin on the Stone <small>8oz / 227g</small>	22.9
Fillet on the Stone <small>8oz / 227g</small>	28.5
Ribeye on the Stone <small>8oz / 227g</small>	22.9
Rump Surf & Turf * on the Stone <small>8oz / 227g</small>	20.9
<small>* Rump Surf & Turf is served with prawns.</small>	
Sirloin on the Stone <small>16oz / 454g</small>	37.9

Cooked to order steaks Not on the stone

Our Butchers' prime cuts cooked to order. All served with cherry tomatoes, mushrooms, beer battered onion rings, steak cut chips, salad and accompanied with your choice of sauce. **Upgrade to sweet potato fries for + £2.5**

Sirloin <small>8oz / 227g</small> <small>Recommended medium-rare.</small>	23.9
Fillet <small>8oz / 227g</small> <small>Recommended medium-rare.</small>	29.5
Ribeye <small>8oz / 227g</small> <small>Recommended medium-rare.</small>	23.9
Rump Surf & Turf * <small>8oz / 227g</small> <small>Recommended medium-rare.</small>	21.9
<small>* Rump Surf & Turf is served with prawns.</small>	

V	Vegetarian
VO	Vegetarian Options
GF	Gluten Free
GFO	Gluten Free Options

As all of our dishes are prepared fresh, in-house, we are unfortunately unable to guarantee that trace amounts of particular allergens (including nuts) are not present within our dishes. Please let your server know of any allergies or intolerances.

Steak Sides & Sauces

Grilled Halloumi <small>GF V</small>	6.2
Seasoned Prawns <small>GF</small>	4.9
Macaroni Cheese <small>v</small>	4.9
House Sauces <small>GF V</small>	1.9
All freshly prepared by our chefs every day.	
Peppercorn <small>GF V</small> , Blue Cheese <small>GF V</small> ,	
Steak Chowder <small>GF V</small> , Diane <small>GF V</small> ,	
Garlic Butter <small>GF V</small> , Garlic Oil <small>GF V</small> ,	
Chilli-lime mayonnaise <small>GF V</small>	

A little about our steak

Our steaks are locally-sourced prime cuts of British beef, butchered and prepared by our head chef.

Sirloin (<i>Striploin</i>) medium-lean / 9 - 13%	Malbec
Fillet (<i>Tenderloin</i>) lean / 3 - 9%	Malbec
Ribeye (<i>Ribs</i>) Marbled / 33 - 39%	Chianti
Rump (<i>Round</i>) medium-lean / 17 - 24%	Merlot

We recommend cooking to no more than medium for lean and medium lean steaks as this will dry the cut out significantly. Please ask a server if you are unsure.

Steaks cooked medium-well, well-done or more may take 45 minutes to cook during busier periods.

Burgers & Grill

The Black Rock Burger 14.9

A juicy half-pound seasoned beef patty, grilled and topped with smoked bacon, Jack cheese, red onions, lettuce and BBQ sauce in a toasted brioche bun and served with steak cut chips.

The Double Stack Burger 16.9

A juicy half-pound seasoned beef patty, and butterflied cajun chicken breast, grilled and topped with smoked bacon, Jack cheese, caramelised onions, lettuce and BBQ sauce in a toasted brioche bun and served with steak cut chips.

Upgrade to sweet potato fries on any dish for + £2.5

Seafood & Pasta

Salmon Fillet on the Stone GF 16.5

Cook your own seasoned salmon fillet on one of our hot lava rocks, served with mash, seasonal vegetables and hollandaise sauce.

Pan Seared Salmon Fillet GF 16.5

Seasoned salmon fillet, seared and flambéed, served on creamy mash potato, cherry tomatoes and seasonal vegetables with a sweet balsamic drizzle.

Lemon Garlic & Herb Sea Bass Fillet GF 13.5

Seasoned sea bass fillet, seared and flambéed then dressed with a lemon, garlic and herb jus, served with a mixed bistro salad.

Creamy Pasta Carbonara VO 14.5

Spaghetti with smoked bacon, sautéed mushrooms and parsley in a rich carbonara cream sauce, topped with shaved parmesan and served with toasted garlic ciabatta. Add chicken for + £3.5

Lemon Chicken & Chorizo Pasta 14.9

Spaghetti with juicy lemon grilled chicken, chorizo, tomato purée and parsley. Served with a toasted garlic ciabatta.

Salad & Vegetarian

Sirloin Steak Salad GF 16.9

8oz sliced, tenderised sirloin steak on a bed of baby leaf, spinach, cucumber, tomatoes and mixed peppers. Served with our house blue cheese sauce.

Grilled Chicken & Halloumi Salad VO 13.5

Sliced, grilled chicken breast served on a bed of baby leaf, tomatoes and halloumi, finished with shaved parmesan and dressed with caesar dressing. Make it vegetarian - ask your server to remove chicken.

Grilled Halloumi & Sweet Chilli Wrap V 13.5

Grilled Halloumi with coriander, red onion and lettuce wrapped and served with a delicious sweet chilli sauce.

Crispy Chicken Fillet Burger 14.5

Crispy chicken breast fillet in a toasted brioche bun, with thousand island sauce, baby leaf and red onions, served with skinny fries.

Cali Cheese Steak Sandwich 15.9

Tenderised, sliced pepper steak, covered with sautéed mushrooms, red onions, bell peppers and mixed cheese. Served on a toasted ciabatta with skinny fries.

BBQ Pulled Pork Sandwich 14.5

Barbecue marinated pulled pork served with lettuce and red onions in a toasted ciabatta and served with skinny fries.

Side Dishes

Steak Cut Chips GF V 3.9

Skinny Fries GF V 3.9

Sweet Potato Fries GF V 4.9

Mashed Potato GF V 3.9

Garlic Bread V Add cheese for + 80p 4.5

Beer Battered Onion Rings V 4.2

Grilled Halloumi GF V 6.2

Seasoned Prawns GF 4.9

Macaroni Cheese V 4.9

Add bacon for + £1.5 / Add Chorizo for + £2.5

Coleslaw GF V 3.9

Side Salad GF V 3.5

Grilled Mushrooms GF V 2.5

Grilled Tomatoes GF V 2.5

House Sauces GF V 1.9

All freshly prepared by our chefs every day.

Peppercorn GF V, Blue Cheese GF V,

Steak Chowder GF V, Diane GF V,

Garlic Butter GF V, Garlic Oil GF V,

Chilli-lime mayonnaise GF V

Find our Desserts on the drinks menu.

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