

High Rocks Restaurant

SMOOTH CHICKEN LIVER PATE served with toasted brioche and red onion relish **8.75**

GOAT'S CHEESE TART warm pastry tartlet with cherry tomatoes, mozzarella & oregano, topped with melted goat's cheese, on a bed of fine leaves, drizzled with basil & olive oil dressing (V) **8.75**

SMOKED DUCK SALAD with fennel and orange segments, honey & lemon dressing (DF GF) **9.75**

TIMBALE OF SMOKED SALMON filled with prawns in lemon & chive mayonnaise (DF GF) **10.75**

TAGLIATELLE CARBONARA sauce of cream, Parmesan cheese & egg yolk, with strips of pancetta **10.50**

ITALIAN SALAD rocket, fine leaves, avocado, cherry tomatoes, butter beans, olives & capers, with Balsamic and olive oil dressing (V VG DF GF) **8.50**

KING PRAWNS tomato & white wine sauce with finely diced red & green peppers, chilli, garlic, shallots (DF GF) **11.50**

PARMA HAM with seasonal chilled Melon and Pear (DF GF) **9.00**

ROASTED VINE TOMATO & BASIL SOUP (V VG DF GF) **6.50**

FILLET OF SEABASS in a lemon butter sauce with prawns (GF) **18.00**

POACHED SALMON in a cheese and mornay sauce with tarragon (GF) **16.50**

BREAST OF CHICKEN in a cream & white wine sauce with sliced mushrooms & crispy smoked pancetta (GF) **16.50**

BONELESS RACK OF LAMB pasted with breadcrumbs, herbs & French mustard, sliced and served with a Madeira sauce (DF) **25.50**

FILLET STEAK MONACO wrapped in bacon, on a crouton, in a sherry & cream sauce, garnished with asparagus **29.75**

PANCAKE CANNELLONI savoury pancake filled with ricotta cheese & spinach, in a cheese and tomato sauce (V GF) **14.00**

Above Main courses served with Vegetables & Potatoes of the Day

GRILLED RIB EYE STEAK served with Chips, grilled tomatoes and grilled mushrooms (GF) **27.50**

PROVENCALE RISOTTO tomato Risotto with spicy ratatouille & broccoli, served with grilled polenta wedges (V VG GF DF) **16.50**

SPAGHETTI OLIO AGLIO with olive oil, garlic, parsley, cherry tomatoes, olives, capers & chilli (V VG DF) **12.50**

SPINACH GNOCCHI in a tomato & basil sauce with cannellini beans & cherry tomatoes, sprinkled with grated vegan cheese (V VG GF DF) **12.00**

SUNDAY ROAST; PRIME ROAST BEEF WITH YORKSHIRE PUDDING & GRAVY Roast Potatoes & Vegetables **18.50**

Available on Sundays only and served all day, or until it's all gone!

ADDITIONAL VEGETABLES OR POTATOES 3.00 each **MIXED SIDE SALAD with olive oil & lemon 3.20**

BANANA AND CARAMEL CHEESECAKE with fresh orange segments **7.50**

SUMMER PUDDING sponge soaked in berry sauce, with mixed berries & Chantilly cream (GF V) **8.00**

VANILLA & RASPBERRY POACHED PEAR with mixed berries & vegan vanilla ice cream (V VG GF DF) **7.50**

LEMON MERINGUE PIE sweet shortcrust pastry case filled with home made lemon curd, topped with meringue and served on a crème Anglaise sauce (V) **7.50**

CHOCOLATE AND ORANGE TORTE chocolate & orange mousse on a chocolate sponge base with Grand Marnier & fresh orange segments (GF) **8.00**

MERINGUE NEST filled with soft fruits, whipped cream & vanilla ice cream on a crème Anglaise sauce, drizzled with mango & blackcurrant sauces (V GF) **8.50**

GOLDEN SYRUP & SULTANA SPONGE PUDDING with custard (V GF) **7.50**

CRÈME BRULEE with caramelised sugar topping (GF V) **7.00**

ENGLISH & CONTINENTAL CHEESES with red onion jam, grapes, celery & biscuits (V) **9.00**

CHILDRENS MENU Main course only **£9.00** Main course & Dessert **£12.50**

Penne Pasta with tomato & basil sauce (V VG DF) **Chicken fillets in breadcrumbs** with Chips (DF)

Roast Beef & gravy with vegetables of the day (available Sunday only)

Selection of Ice creams with Chocolate OR Raspberry sauce (V)

V = Vegetarian VG = Vegan GF = Gluten free DF = Dairy Free