

High Rocks Restaurant

A La Carte Menu

----- Starters -----

WARM PASTRY TARTLET with melted Brie, cherry tomatoes, mozzarella & oregano, 10.00
on a bed of fine leaves, drizzled with basil & olive oil dressing (V)

TIMBALE OF SMOKED SALMON filled with prawns in lemon & chive mayonnaise (DF & GF) 12.00

SPAGHETTI CARBONARA sauce of cream, Parmesan & pecorino cheese, egg yolk and strips of pancetta 12.00

ITALIAN SALAD rocket, fine leaves, avocado, cherry tomatoes, butter beans, olives & capers, 10.50
with Balsamic and olive oil dressing (V VG DF GF)

KING PRAWNS cooked in a tomato & white wine sauce with finely diced red & green peppers, 12.00
chilli, garlic and shallots (DF & GF)

FRENCH ONION SOUP (V VG DF GF) 7.75
with a vegan cheese & gluten free crouton

----- Main Courses -----

FILLET OF SEABASS in a lemon butter sauce with prawns (GF) 22.50

FISH & CHIPS battered white fish with chips, peas & tartare sauce 18.50

BREAST OF CHICKEN cream & white wine sauce, sliced mushrooms & crispy smoked pancetta (GF) 18.50

ROASTED RACK OF LAMB with a French mustard & herb breadcrumb crust, served with a Madeira sauce 35.00

GRILLED FILLET STEAK (DF GF) 37.50
Additional Green peppercorn sauce made with Brandy, cream & French mustard (GF) 3.50

PANCAKE CANNELLONI savoury pancake filled with ricotta cheese & spinach, 15.00
in a cheese and tomato sauce (V GF)

VEGAN SHEPHERDS PIE with mixed vegetables & green lentils in vegetable gravy,
topped with Sweet potato mash (V VG GF DF) 16.00

Above Main courses served with Vegetables & Potatoes of the Day

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

Sunday Roasts

PRIME ROAST BEEF YORKSHIRE PUDDING, HORSERADISH SAUCE & GRAVY Roast Potatoes & Vegetables 22.00

ROAST CHICKEN WITH PORK, SAGE & ONION STUFFING & GRAVY Roast Potatoes & Vegetables (GF DF) 19.50

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

ADDITIONAL VEGETABLES OR POTATOES 4.50 each MIXED SIDE SALAD with olive oil & lemon 5.50

BREAD & BUTTER 1.75 per person

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----- Desserts -----

CRÈME BRULÉE with caramelised sugar topping (V GF) 8.00

VANILLA & RASPBERRY POACHED PEAR with fresh raspberries & fruit compote (V VG GF DF) 8.50

LEMON MERINGUE TART sweet shortcrust pastry case filled with home made lemon curd,
topped with meringue, and served on a crème Anglaise sauce (V) 9.00

VANILLA CHEESECAKE on a biscuit base, with seasonal mixed berry fruit compote (V) 8.50

DARK CHOCOLATE MOUSSE with marinated cherries & blackberry compote (V VG GF DF) 9.50

LIMONCELLO PANNA COTTA with fresh raspberries (V GF) 8.50

ENGLISH & CONTINENTAL CHEESES with red onion jam, grapes, celery & biscuits (V) 12.50

POT OF TEA with Petit Fours 3.50

FILTER COFFEE with Petit Fours 4.50

All dishes served only as described. No Variations.

If you have any allergies or special dietary needs, please ask to speak to a Manager about them.
Whilst every care is taken we cannot guarantee that any dishes are free of allergens

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

----- Children's Menu -----

Starters £6 Main Courses £11 Desserts £5

Melon & fruit cocktail (V VG GF DF)

Tomato & basil Soup (V VG GF DF)

Chicken fillets in breadcrumbs with Chips (DF)

Pork Sausages with mash potatoes & gravy (GF)

Goujons of white fish in breadcrumbs with chips (DF)

Penne Pasta with tomato & basil sauce (V VG DF)

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

Vanilla Ice cream with Chocolate OR Raspberry sauce (V)

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Please note, we are unable to do split bills. You will be presented with one bill for your whole table.

10% Discretionary service charge will be added to your bill.

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