## High Rocks Restaurant A La Carte Menu

## ------ Starters ------

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 8.75

with melted goat's cheese, on a bed of fine leaves, drizzled with basil & olive oil dressing (V)

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

SPAGHETTI CARBONARA sauce of cream, Parmesan & pecorino cheese, egg yolk and strips of pancetta 10.50

ITALIAN SALAD rocket, fine leaves, avocado, cherry tomatoes, butter beans, olives & capers, 8.50

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, 11.50 chilli, garlic and shallots (DF & GF)

PARMA HAM with seasonal chilled Melon and Pear (DF & GF) 9.00 ROASTED VINE TOMATO & BASIL SOUP (V VG DF GF) 6.50

## ------ Main Courses ------

FILLET OF SEABASS in a lemon butter sauce with prawns (GF) 19.00

POACHED SALMON in a cheese and mornay sauce with tarragon (GF) 19.00

BREAST OF CHICKEN cream & white wine sauce, sliced mushrooms & crispy smoked pancetta (GF) 17.50

BEST END OF LAMB pasted with breadcrumbs, herbs & French mustard, sliced and served with a Madeira sauce 29.50

SLOW COOKED BRAISED BEEF IN RED WINE sliced & served with a puff pastry pillow 18.50 FILLET STEAK IN GREEN PEPPERCORN SAUCE with Brandy, cream & French mustard 35.00

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

Above Main courses served with Vegetables & Potatoes of the Day

GRILLED SIRLOIN STEAK served with Chips, grilled tomatoes and grilled mushrooms (GF) 29.50

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

SPAGHETTI OLIO AGLIO with olive oil, garlic, parsley, cherry tomatoes, olives, capers & chilli (VVGDF) 13.50

GNOCCHI in a tomato & basil sauce with spinach, cannellini beans & cherry tomatoes,

sprinkled with grated vegan cheese (VVGGFDF) 13.50

## **Sunday Roasts**

PRIME ROAST BEEF, YORKSHIRE PUDDING & GRAVY Roast Potatoes & Vegetables 18.50

ROAST CHICKEN, SAGE & ONION STUFFING, BACON & GRAVY Roast Potatoes & Vegetables (GF) 17.50

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

ADDITIONAL VEGETABLES OR POTATOES 3.50 each MIXED SIDE SALAD with olive oil & lemon 4.00 BREAD & BUTTER SERVED WITH MEAL (extra bread £2.50 per person)

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Children's Menu; Main course only £9.00 Main course & Dessert £13.50

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