

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 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
- 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, with Balsamic and olive oil dressing (V VG DF GF) 8.50
- KING PRAWNS cooked in a tomato & white wine sauce with finely diced red & green peppers, chilli, garlic and 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

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, in a cheese and tomato sauce (V GF) 15.00
- 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, 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) 13.50
- GNOCCHI in a tomato & basil sauce with spinach, cannellini beans & cherry tomatoes, sprinkled with grated vegan cheese (V VG GF DF) 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)

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

Set Menu

available Wednesday, Thursday & Friday for Lunch and Dinner

3 Courses £26.50 2 Courses £20.00

WARM STILTON, MOZZARELLA & BROCCOLI TART on a bed of fine leaves with lemon & olive oil dressing (V)

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

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

SALMON IN PUFF PASTRY WITH SPINACH on a cheesy Mornay sauce
served with Potatoes & Vegetables of the day

MEDALLIONS OF PORK FILLET in breadcrumbs, with lemon butter sauce & capers,
served with Potatoes & Vegetables of the day

SLOW COOKED BRAISED BEEF IN RED WINE sliced and served with a puff pastry pillow,
Mash Potatoes & Vegetables of the day

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

CHOCOLATE & ORANGE TORTE chocolate mousse on a chocolate sponge base
with Grand Marnier & orange segments (V GF)

LEMON MERINGUE PIE sweet pastry tartlet filled with homemade lemon curd,
topped with meringue, served on a crème Anglaise (V)

CRÈME BRULEE with caramelised sugar topping (V GF)

The Set Menu and the a la Carte Menu cannot be mixed.

A La Carte Menu

Desserts

CRÈME BRULEE with caramelised sugar topping (GF V) 7.00

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 & ORANGE TORTE chocolate mousse on a chocolate sponge base
with Grand Marnier & orange segments (GF V) 8.50

GOLDEN SYRUP & SULTANA SPONGE PUDDING served with custard (V 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

VANILLA & RASPBERRY POACHED PEAR with mixed berries (V VG GF DF) 8.00

DARK CHOCOLATE MOUSSE with marinated cherries & blackberry compote (V VG GF DF) 8.50

ENGLISH & CONTINENTAL CHEESES with red onion jam, grapes, celery & biscuits (V) 11.50

POT OF TEA with Petit Fours 3.20

FILTER COFFEE with Petit Fours 3.80

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 nut traces.

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