

Restaurant Menu

Starters

SMOOTH CHICKEN LIVER PATE £8.75

served with toasted brioche and red onion relish

GOAT'S CHEESE TART £8.75

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**

SMOKED DUCK SALAD £9.75

with fennel and orange segments, honey & lemon dressing **gf, df**

TIMBALE OF SMOKED SALMON £10.75

filled with prawns in lemon & chive mayonnaise **gf, df**

SPAGHETTI CARBONARA £10.50

sauce of cream, Pecorino, Parmesan cheese & egg yolk, with strips of pancetta

ITALIAN SALAD £8.50

rocket, fine leaves, avocado, cherry tomatoes, butter beans, olives & capers, with Balsamic and olive oil dressing **v, vg, gf, df**

KING PRAWNS £11.50

tomato & white wine sauce with finely diced red & green peppers, chilli, garlic, shallots **gf, df**

PARMA HAM £9.00

with seasonal chilled melon and pear **gf, df**

ROASTED VINE TOMATO & BASIL SOUP £6.50

v, vg, gf, df

v Vegetarian **vg** Vegan **gf** Gluten Free **df** Dairy Free



High Rocks

Restaurant Menu

Mains

FILLET OF SEABASS £19.00

in a lemon butter sauce with prawns **gf**

POACHED SALMON £19.00

in a cheese and mornay sauce with tarragon **gf**

BREAST OF CHICKEN £17.50

in a cream, white wine & stock sauce with sliced mushrooms & crispy smoked pancetta **gf**

BEST END OF LAMB £29.50

pasted with breadcrumbs, herbs & French mustard, sliced and served with a Madeira sauce

SLOW COOKED BRAISED BEEF IN RED WINE £18.50

sliced and served with a puff pastry pillow

FILLET STEAK £35.00

in a green peppercorn sauce with French mustard, brandy and cream

PANCAKE CANNELLONI £15.00

savoury pancake filled with ricotta cheese & spinach, in a cheese and tomato sauce **v, gf**

———— Above Main courses served with Vegetables & Potatoes of the Day ————

GRILLED SIRLOIN STEAK £29.50

served with chips, grilled tomatoes and grilled mushrooms **gf**

PROVENCALE RISOTTO £16.50

tomato risotto with spicy ratatouille & broccoli, served with grilled polenta wedges **v, vg, gf, df**

SPAGHETTI OLIO AGLIO £13.50

with olive oil, garlic, parsley, cherry tomatoes, olives, capers & chilli **v, gf, df**

SPINACH GNOCCHI £13.50

in a tomato & basil sauce with cannellini beans & cherry tomatoes,
sprinkled with grated vegan cheese **v, vg, gf, df**

Sunday Roasts

PRIME ROAST BEEF £18.50

with yorkshire pudding & gravy, roast potatoes & vegetables

ROAST CHICKEN £17.50

with sage & onion stuffing, bacon, gravy, roast potatoes & vegetables

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

Available on Sundays only. Served all day or until it's all gone!

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HIGH ROCKS

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Desserts

CRÈME BRULEE £7.00

with caramelised sugar topping **v, gf**

STICKY TOFFEE PUDDING £8.50

served warm with vanilla ice cream **v, gf**

CHOCOLATE & ORANGE TORTE £8.50

chocolate mousse on a chocolate sponge base with Grand Marnier and orange segments **v, gf**

LEMON MERINGUE PIE £7.50

sweet shortcrust pastry case filled with home made lemon curd, topped with meringue and served on a crème Anglaise sauce **v**

POACHED PEAR IN MULLED WINE SYRUP £8.00

with winter berries berry fruit compôte & orange segments **v, vg, gf, df**

MERINGUE NEST £8.50

filled with soft fruits, whipped cream & vanilla ice cream, on a crème Anglaise sauce, drizzled with mango & blackcurrant sauces **v, gf**

GOLDEN SYRUP & SULTANA SPONGE PUDDING £8.00

served with custard **v, gf**

ENGLISH & CONTINENTAL CHEESES £11.50

with red onion jam, grapes, celery & biscuits **v**

Pot of Tea with Petit Fours **£3.20**

Filter Coffee with Petit Fours **£3.80**

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**

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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High Rocks