

# RESTAURANT ON THE ROCK

## Dining Menu

Served 12pm - 9pm

### To Begin

Cream of pumpkin & butternut squash soup  
served with local bread with drizzle of spiced oil £5.95

Potted chicken liver pate flavoured  
with tequila & cranberries served with grilled crostinies £6.95

Smoked salmon & beetroot gravadlax terrine  
served with toasted sourdough & lemon aioli £6.95

Creamed goats cheese & honey roasted beetroot parcels  
served with crushed walnuts & homemade french dressing £5.95

Crispy halloumi skewers with chutney & salad £5.95

### Mains

Rib eye steak served with hand cut triple cooked chips,  
confi cherry tomatoes, garlic mushrooms  
& homemade bearnaise sauce £20.95

Dijon lamp rump served on a bed of crushed potatoes  
with roasted vegetables £19.95

Oven baked fillet of hake topped with herbs & parmesan crust  
served on a bed of chorizo, sauted potatoes  
& creamy mustard leeks £18.95

Grilled beef burger topped with cheese, bacon and onion rings  
served with salad & chips £14.95

Classic fish and chips, battered cod fillet with tartare sauce, lemon  
wedge and mushy peas £14.75

Wild mushroom & chestnut wellington served with seasonal  
roasted vegetables, pan fried shallots & gravy £17.95

### To Finish

White chocolate mousse  
served with mulled wild berries £5.95

Classic Eton mess  
with wild berries & strawberry garnish £5.95

Black cherry trifle  
served with honey whipped cream & crushed pistachio nuts  
£5.95

Sticky toffee pudding  
served with homemade toffee sauce, rum & raisin ice cream  
£5.95

Cheese board served with celery sticks, apple chutney,  
oat biscuits and grapes £8.95

### Sandwiches served until 5pm

Triple club sandwich £9.95

Minute steak sandwich served with red onion jam  
and garlic butter £9.95

Home baked ham with wholegrain mustard mayonnaise £8.95

Cream cheese, chive and smoked salmon £8.95

Welsh cheddar and branston pickle £8.95

*All served with mixed leaves and chips*

# Wine List

## White Wines

	175m Glass	250ml Glass	Bottle
1. <b>Paniza Viura, Cariñena, Spain</b> A light, crisp and fresh dry white with attractive lemony fruit.	£4.75	£6.75	£17.95
2. <b>Pacamaya Sauvignon Blanc, Valle Central, Chile</b> Fresh and lively with good limey fruit and attractive floral character.	£4.75	£6.75	£18.95
3. <b>Jean Balmont Chardonnay, Vin de France, France</b> Attractive hint of tropical fruits a lovely balance and a juicy finish.			£20.00
4. <b>Amori Pinot Grigio, Venetie IGT, Italy</b> Delicately floral and light in body, with crisp fruit and a very subtle touch of honey on the finish.			£22.50
5. <b>Wide River Chenin Blanc, Robertson, South Africa</b> Modern aromatic chenin, with ripe fig and melon aromas and flavours backed up with crisp, refreshing acidity.			£24.95
6. <b>Mâcon-Vergisson, Les Rochers, Domaine Guerrin &amp; Fils, France</b> A delightfully mineral, Chablis-style Mâcon with a bready aromas ahead of ripe, lemony fruit. a great seafood wine.			£27.50
7. <b>Waverider Sauvignon Blanc, Marlborough, New Zealand</b> Fresh and crisp with a great combination of tropical fruits and grassy herbaceous characters plus a ripe citrusy freshness on the finish.			£30.00

## Rosé Wines

8. <b>Amori Pinot Grigio Blush, Venetie, IGT Italy</b> A very easy drinking rose with fragrant summer fruits on the nose followed by a soft fruity palate.	£4.75	£6.75	£19.95
9. <b>California Creek Zinfandel Rosé, USA</b> Light bodied and medium-sweet, with aromatic sweet berry fruit, fleshy peach and juicy watermelon flavours.	£4.75	£6.75	£18.95

Wines by the glass also available by 125ml glass at £4.00

## Red Wines

	175m Glass	250ml Glass	Bottle
10. <b>Paniza Tempranillo/Garnacha, Cariñena, Spain</b> Light medium in body, with a gently spicy meaty, black plum nose and a juicy, peppery palate, with flavours of black cherry.	£4.75	£6.75	£17.95
11. <b>Pacamaya Merlot, Valle Central, Chile</b> A soft easy going merlot with black and red fruit character, juicy and well balanced.	£4.75	£6.75	£18.95
12. <b>Lyrebird Shiraz, South Eastern Australia</b> A well-balanced, soft and juicy wine that boxes above its weight.			£22.50
13. <b>Rioja Vega, Tempranillo, Rioja, Spain</b> Soft and fruity with plum and blackcurrant flavours and no oak. Medium bodied.			£24.50
14. <b>Las Pampas Malbec, Mendoza, Argentina</b> Medium bodied, ripe and smooth, damson fruit flavours and subtle oak spice.			£26.50
15. <b>Pinot Noir Loron, Vin de France, France</b> Proper classic, slightly savoury and perfectly fresh pinot, with crunchy red fruit flavours and a fine leafy character.			£32.00

  

Sparkling Wine & Champagne			
16. <b>Prosecco Spumante, Amori, Italy</b> Aroma of pears, apples and peaches followed by more of the same on the palate.	£7.25		£25.00
17. <b>Prosecco Frizzante, Treviso, Il Colle, Italy</b> Aroma of pears, apples and peaches followed by more of the same on the palate.		20cl £7.50	
18. <b>Avala Brut Majeur, France</b> Drier than many brut champagnes, with a creamy nose, pronounced citrus fruit and mineralité, perfect as an aperitif.			£55.00
19. <b>Veuve Cliquot Brut Yellow Label, France</b> Soft baked bread on the nose and creamy white fruits on the palate.			£75.00
20. <b>Laurent Perrier Cuvée Rosé Brut, France</b> Intensely fruity and richly aromatic with notes of raspberry and wild cherry.			£85.00
21. <b>Dom Pérignon Champagne, Vintage 2006</b> Open and rich with intense red fruit character with hints of nuts and gentle spice.			£225.00