

Appetisers

Bacon & Cheese Potato Skins GF	11.2
Filled with spring onions, crispy bacon and cheese, and served with a thousand island sauce.	
Garlic Butter Mushrooms v	11.2
Chopped button mushrooms sautéed in a creamy garlic butter sauce and served with a toasted ciabatta.	
Tempura King Prawns *	11.9
King prawns cooked in a delicious crispy tempura batter and served with a sweet chilli dip.	

Salt & Pepper Calamari *	10.9
Seasoned salt and pepper calamari pieces served with a thousand island sauce.	
Seasoned Sticky Steak Bites *	11.9
Seasoned sticky steak bites, battered and fried, cooked in our chef's legendary sweet and sticky sauce.	
Sweet & Sticky Chicken Wings * GF	11.9
Chicken wings cooked in our chef's sweet and sticky sauce, served with our blue cheese house sauce.	

* Go large - ideal for sharing. + £5.5

Our Delicious Steak Selection

Steak on The Stone

Our Signature Experience: Cook your own steak on our guests' favourite sizzling-hot lava rock. All steaks are served with triple-cooked steak cut chips, salad and accompanied with peppercorn, garlic butter and blue cheese sauces.

Sirloin on the Stone 8oz / 227g	28.9
<i>Pair & Enjoy with:</i> Merlot	
Fillet on the Stone 8oz / 227g	33.9
<i>Pair & Enjoy with:</i> Malbec	
Ribeye on the Stone 8oz / 227g	28.9
<i>Pair & Enjoy with:</i> Shiraz	
Rump Surf & Turf * on the Stone 10oz / 284g	26.9
<i>Pair & Enjoy with:</i> Merlot Rump Surf & Turf is served with prawns.	
Sirloin on the Stone 16oz / 454g	47.9
<i>Pair & Enjoy with:</i> Merlot	

Chef's choice

Steak Sides & Sauces

Grilled Halloumi with Sweet Chilli Sauce GF V	8.6
Pan-Seared Seasoned Prawns GF	7.2
Macaroni Cheese v	7.2
Add pancetta for + £2.2 / Add Chorizo for + £2.9	
House Sauces GF V	2.9
All freshly prepared by our chefs every day.	
Peppercorn GF V, Blue Cheese GF V, Garlic Butter GF V, Garlic Oil GF V, Thousand Island GF V, Sweet Chilli GF V	

Cooked to order steaks

Our Butchers' prime cuts cooked to order. All served with cherry tomatoes, grilled mushrooms, beer battered onion rings, triple-cooked steak cut chips and salad. **First, select your cut:**

Sirloin 8oz / 227g	31.5
Recommended medium-rare. <i>Pair & Enjoy with:</i> Merlot	
Fillet 8oz / 227g	35.5
Recommended rare. <i>Pair & Enjoy with:</i> Malbec	
Ribeye 8oz / 227g	31.5
Recommended medium. <i>Pair & Enjoy with:</i> Shiraz	
Rump Surf & Turf * 10oz / 284g	28.9
Recommended medium. <i>Pair & Enjoy with:</i> Merlot	
* Rump Surf & Turf is served with prawns.	

To finish, select your accompanying sauce:
Peppercorn, Garlic Butter or Blue Cheese Sauce.

A little about our steak

Our steaks are locally-sourced prime cuts of British beef, butchered and prepared by our head chef.

Sirloin (Striploin) medium-lean / 9 - 13% marbling		Rare *
Fillet (Tenderloin) lean / 3 - 9% marbling		Medium *
Ribeye (Ribs) Marbled / 33 - 39% marbling		Well *
Rump (Round) medium-lean / 17 - 24% marbling		
		Least Recommended

* We recommend cooking to no more than medium for lean and medium lean steaks as this will dry the cut out significantly. Please ask a server if you are unsure.

Steaks cooked medium-well, well-done or more may take 45 minutes to cook during busier periods.

V Vegetarian
VO Vegetarian Options
GF Gluten Free
GFO Gluten Free Options

All dishes are prepared by our chefs using their expertise to bring out the best flavour. We kindly request no modifications where possible.

As all of our dishes are prepared fresh, in-house, we are unfortunately unable to guarantee that trace amounts of particular allergens (including nuts) are not present within our dishes. Please let your server know of any allergies or intolerances.



Burgers & Grill

Black Rock Burger ^{6oz / 170g} 19.9

A juicy seasoned beef patty, grilled and topped with smoked bacon, Monterey Jack cheese, red onions, lettuce and BBQ sauce in a toasted brioche bun and served with triple-cooked steak cut chips.

Double Stack Burger 22.9

A juicy seasoned 6oz beef patty, and crispy chicken breast fillet, grilled and topped with smoked bacon, Monterey Jack cheese, red onions, lettuce and BBQ sauce in a toasted brioche bun topped with an onion ring and served with triple-cooked steak cut chips.

Seafood & Pasta

Pan Seared Salmon Fillet ^{GF} 22.5

Sweet-chilli glazed salmon fillet, seared and flambéed, drizzled with a sweet balsamic and served with creamy mash potato, cherry tomatoes and seasonal vegetables with hollandaise sauce to finish.

Pair & Enjoy with: Sauvignon Blanc

Lemon Garlic & Herb Sea Bass Fillet ^{GF} 18.5

Seasoned sea bass fillet, seared and flambéed then dressed with a lemon, garlic and herb jus, served with a mixed bistro salad.

Pair & Enjoy with: Pinot Grigio

Creamy Pasta Carbonara ^{VO} 18.5

Spaghetti with smoked pancetta, sautéed mushrooms and parsley in a rich carbonara cream sauce, topped with shaved parmesan and served with toasted garlic ciabatta. **Add chicken for + £4 / Add prawns for + £4.5**

Lemon Chicken & Chorizo Pasta 18.5

Spaghetti with juicy lemon grilled chicken, chorizo, seasoned passata and parsley. Served with a toasted garlic ciabatta. **Add prawns for + £4.5**

Salad & Vegetarian

Sirloin Steak Salad ^{8oz / 227g GF} 22.9

8oz sliced, tenderised sirloin steak on a bed of baby leaf, spinach, tomatoes, cucumber, sweet peppered pearls and mixed peppers. Served with our house blue cheese sauce.

Grilled Chicken & Halloumi Salad ^{VO GFO} 18.5

Sliced, grilled chicken breast and halloumi served on a bed of baby leaf, spinach, cucumber, tomatoes, sweet peppered pearls and mixed peppers, finished with shaved parmesan and dressed with caesar dressing.

Make it vegetarian - ask your server to remove chicken.

Grilled Halloumi & Sweet Chilli Wrap ^V 15.9

Grilled Halloumi with coriander, red onion and lettuce in a flour tortilla, served with a delicious sweet chilli sauce and with skinny fries.

Add crispy chicken for + £4

Crispy Chicken Fillet Burger 18.5

Crispy chicken breast fillet in a toasted brioche bun, with thousand island sauce, lettuce and red onions, served with skinny fries and coleslaw.

Black Rock Signature Melt 18.5

Prime minced beef, sautéed mushrooms, onions, and peppers, smothered in a rich three-cheese sauce. Tucked into a toasted ciabatta and served with skinny fries.

BBQ Pulled Pork Bao Buns 18.5

Slow-cooked barbecue marinated pulled pork in three steamed bao buns accompanied with cucumber, red onions and served with skinny fries.

Side Dishes

Steak Cut Chips ^{GF V} 5.6

Skinny Fries ^{GF V} 5.6

Sweet Potato Fries ^{GF V} 6.9

Mashed Potato ^{GF V} 5.2

Garlic Bread ^V **Add cheese for + £1.9** 6.5

Beer Battered Onion Rings ^V 5.6

Grilled Halloumi ^{with Sweet Chilli Sauce GF V} 8.6

Pan-Seared Seasoned Prawns ^{GF} 7.2

Macaroni Cheese ^V 7.2

Add pancetta for + £2.2 / Add Chorizo for + £2.9

Coleslaw ^{GF V} 4.9

Side Salad ^{GF V} 4.9

Grilled Mushrooms ^{GF V} 4.9

Grilled Tomatoes ^{GF V} 4.9

House Sauces ^{GF V} 2.9

All freshly prepared by our chefs every day.

Peppercorn ^{GF V}, Blue Cheese ^{GF V},

Garlic Butter ^{GF V}, Garlic Oil ^{GF V},

Thousand Island ^{GF V}, Sweet Chilli ^{GF V}

Find our Desserts on the drinks menu.

At Black Rock, we prioritise culinary excellence over speed. To ensure a safe, tailor-made and premium dining experience, every dish is prepared fresh with the care it deserves. Unlike fast-food chain alternatives, our kitchen crafts each meal with personalised care. We appreciate your patience. Quality is always worth the wait.

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