

Appetisers

Bacon & Cheese Potato Skins GF	8.2	Salt & Pepper Calamari	7.6
Filled with spring onions, crispy bacon and cheese, and served with a thousand island sauce.		Seasoned salt and pepper calamari pieces served with a thousand island sauce.	
Creamy Garlic Mushrooms V	8.2	Tomato Bruschetta V	7.6
Chopped button mushrooms sautéed in a creamy garlic sauce and served with a toasted ciabatta.		Chopped tomato, garlic, parsley and coriander served on a toasted ciabatta and drizzled with balsamic.	
Tempura King Prawns	8.6	Sweet & Sticky Hot Wings GF	8.8
King prawns cooked in a delicious crispy tempura batter and served with a sweet chilli dip.		Chicken wings cooked in our chef's sweet and sticky sauce, served with our blue cheese house sauce.	

Our Delicious Steak Selection

Steak on The Stone GF

Cook your own steak on our guests' favourite sizzling-hot lava rock. All stones are served with steak cut chips, salad and accompanied with peppercorn, garlic butter and blue cheese sauces. Upgrade to sweet potato fries for + £3.9

Sirloin on the Stone 8oz / 227g	25.9
Fillet on the Stone 8oz / 227g	30.9
Ribeye on the Stone 8oz / 227g	25.9
Rump Surf & Turf * on the Stone 8oz / 227g	22.9
* Rump Surf & Turf is served with prawns.	
Sirloin on the Stone 16oz / 454g	42.9

Cooked to order steaks Not on the stone

Our Butchers' prime cuts cooked to order. All served with cherry tomatoes, mushrooms, beer battered onion rings, steak cut chips, salad and accompanied with your choice of sauce. Upgrade to sweet potato fries for + £3.9

Sirloin 8oz / 227g Recommended medium-rare.	27.5
Fillet 8oz / 227g Recommended rare.	32.5
Ribeye 8oz / 227g Recommended medium-rare.	27.5
Rump Surf & Turf * 8oz / 227g Recommended medium.	24.5
* Rump Surf & Turf is served with prawns.	

Steak Sides & Sauces

Grilled Halloumi GF V	6.5
Seasoned Prawns GF	5.9
Macaroni Cheese V	5.6
Add bacon for + £1.9 / 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	

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%	Softer	Rare
Fillet (Tenderloin) lean / 3 - 9%		
Ribeye (Ribs) Marbled / 33 - 39%		Medium
Rump (Round) medium-lean / 17 - 24%	Tougher	Well



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

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

The Black Rock Burger 16.9

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 steak cut chips.

The Double Stack Burger 18.9

A juicy seasoned beef patty, and crispy chicken 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 steak cut chips.

Upgrade to sweet potato fries on any dish for + £3.9

Seafood & Pasta

Salmon Fillet on the Stone GF 19.5

Cook your own seasoned salmon fillet on one of our hot lava rocks, served with mash, seasonal vegetables, cherry tomatoes and hollandaise sauce.

Pan Seared Salmon Fillet GF 19.5

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.

Lemon Garlic & Herb Sea Bass Fillet GF 15.5

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

Creamy Pasta Carbonara VO 16.9

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

Lemon Chicken & Chorizo Pasta 16.9

Spaghetti with juicy lemon grilled chicken, chorizo, seasoned passata and parsley. Served with a toasted garlic ciabatta.

Salad & Vegetarian

Sirloin Steak Salad GF 19.5

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

Grilled Chicken & Halloumi Salad VO GFO 15.5

Sliced, grilled chicken breast and halloumi served on a bed of baby leaf, spinach, cucumber, tomatoes 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 14.9

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 16.9

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

Cali Cheese Steak Sandwich 16.9

Tenderised, sliced pepper steak, covered with sautéed mushrooms, red onions, bell peppers and mixed cheese. Served in a toasted ciabatta with skinny fries.

BBQ Pulled Pork Bao Buns 16.9

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 4.6

Skinny Fries GF V 4.6

Sweet Potato Fries GF V 5.5

Mashed Potato GF V 4.6

Garlic Bread V Add cheese for + £1.9 5.2

Beer Battered Onion Rings V 4.8

Grilled Halloumi GF V 6.5

Seasoned Prawns GF 5.9

Macaroni Cheese V 5.6

Add bacon for + £1.9 / Add Chorizo for + £2.9

Coleslaw GF V 4.5

Side Salad GF V 4.5

Grilled Mushrooms GF V 3.9

Grilled Tomatoes GF V 3.9

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.

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

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.