



## Chef's Note

"Quality produce is at the heart of everything we do and we endeavour to bring this straight from the farm to your table."

## Small Bites

- Sweet Chilli Sticky Tofu** (V) 7.5  
Sesame & Spring Onion
- Asian Cauliflower Wings** (V) (GF) (N) 7.5  
Peanut & Sweet Soy w/ Miso Mayo
- Tempura Prawns** (GF) 8  
Avocado, Cajun Mayo & Mango
- Scallops** 11  
Black Pudding & Pea Puree
- Off-The-Wall-Doughnut** 8  
Warm Fresh Doughnut Filled w/ Sticky Braised Beef Shin & Sweet Chilli Jam
- Sweet Potato Goats Cheese Bhaji** (V) 7.5  
Homemade Bhajis w/ Sweet Chilli Jam
- Classic Scotch Egg** (V) 7.5  
Tomato Relish
- Salt & Chilli Squid** (V) 7.5  
Chilli & Coriander Dip
- Korean Fried Chicken Wings** 8  
Gochujang Sauce, Apple Slaw, Spring Onions & Sesame
- Moules Marinier** 8.5  
Mussels Steamed in White Wine & Garlic Sauce
- Tempura Soft Shell Crab** 13  
Saffron Aioli
- Homemade Prawn Toast** 8.5  
Sweet Chilli Jam & Coriander
- Chicken Liver Parfait** 7.5  
Red Onion Marmalade

## Big Bites

- Lamb Shank** 18.5  
Slow Cooked Lamb Shank w/ Italian Braising Sauce, Chilli & Garlic Broccoli & Parmesan Polenta
- Fish & Chips** 15.95  
Beer Battered Haddock, Triple Cooked Chips. Tartare Sauce & Pea Puree
- Sweet Potato & Black Bean Domburi** (V) 12  
Sticky Rice Bowl w/ Teriyaki Sauce, Sweet Potato, Peppers & Black Bean
- Pan Seared Salmon** (GF) 16.5  
Buttered New Potatoes, Tenderstem Broccoli, Pea Puree
- Steak & Ales Pie** 13.5  
Sautéed Tenderstem Broccoli, Roast Garlic Mash
- Papardelle Bolognese** 14.5  
8 hours Slow Cooked Pork Ragu, Fresh Basil & Parmesan
- Korean Baby Back Ribs** half 14.5 / full 24  
Fall off the Bone Baby Back Pork Ribs In Korean BBQ sauce w/ Kimchi Fried Rice
- Roast Pork Belly** 16.95  
Braised Red Cabbage, Roast Garlic Mash & Cider Sauce
- Moules Marinier** 16.5  
Mussels Steamed in White Wine & Garlic Sauce
- Frito Misto** 19.5  
Selection of Fried Fish & Shellfish w/ Saffron Aioli

## 28 Day Dry Aged Steaks

Served With Confit Garlic, Triple Cooked Chips, Roast Mushroom & Cherry Tomatoes

- 28 Day Dry Aged Sirloin (8oz)** (GF) 21
- 28 Day Dry Aged Ribeye (10oz)** (GF) 27
- 28 Day Dry Aged Fillet (8oz)** (GF) 32

### Chateaubriand (650g) 70

2 to Share  
Taken from the top of the Fillet, this cut is considered the very finest

### Tomahawk (1200g) 75

4 can Share  
Often seen as the ULTIMATE Sharing Steak, this huge rib-eye on the bone combines amazing big flavour beef with nutty melt-in-your-mouth fat

## Make it Surf & Turf Add a Soft Shell Crab

## Burgers

- The Rock Inn Burger** 14.5  
**100% Beer Fed Dexter Beef**  
Tomato, Homemade Pickles Burger Sauce, Mayo, American Cheese in a Brioche Bun, Skin on Triple Cooked Chips
- Cajun Buttermilk Chicken Burger** 13.5  
Succulent Buttermilk Chicken Breast, Mayo, Homemade Pickles, Burger Sauce Skin on Triple Cooked Chips

## Sides

- Triple Cooked Chips** (GF) 4.5
- Beer Battered Onion Rings** 4.5
- Red Wine Jus** (GF) 3
- Peppercorn** (GF) 2.5
- Blue Cheese Sauce** (GF) 3
- Chimmichuri** (GF) 2.5

(V) Vegan (V) vegetarian  
(GF) Gluten-Free

(N) contains tree nuts and or peanuts/groundnuts  
Please advise your server of any allergens or intolerances