

the * ROCK GARDEN *

TO START

Classic Caesar salad £8.5

Grana Padano, anchovies, sourdough croutons (530 Kcal)
Add chicken £4.50 (181 Kcal)
Add tiger prawns £5.50 (78 Kcal)

Moules Marinière £9

Crusty sourdough (525 Kcal)

Glazed Middle White Back pig's cheek £9.5

Granny Smith & celeriac remoulade, crispy onions (420 Kcal)

Sundried tomato and smoked mozzarella arancini £9.50

Spiced tomato sauce (635 Kcal) (V)

Sticky Cumbrian beef short rib £10

Bourbon marinade (487 Kcal)

Scottish hot oak smoked salmon rillettes £10

Pickled kohlrabi, horseradish, beetroot dressing (196 Kcal)

Grilled tiger prawns £10.5

Charred chilli jam, watercress (420 Kcal)

Seared local scallops £11

Grilled leaves, Jerusalem artichoke purée (283 Kcal)

GRAZE (FOR TWO)

Beal's Farm, the home of Mangalitsa charcuterie, where their award-winning air-dried whole muscles, salami and chorizo are produced from their own herd of outdoor-reared Mangalitsa pigs

Beal's Farm charcuterie board £24 | £45

Sun blushed tomatoes, balsamic onions, cornichons, Cerignola olives, toasted sourdough, crispbreads, cherry tomatoes on the vine (679 | 1359 Kcal)

Rock Garden seafood platter £45 | £80

Poached lobster, Guernsey white crab, Herm oysters, smoked salmon, tiger prawns, local scallops and mussels, red wine braised octopus, Jersey Royal potato salad, lemon, caper berries, garlic aioli, Tabasco sauce (787 | 1575 Kcal)

Baked Camembert £17

Truffle sourdough (466 Kcal) (V)

SIDES £4.5

Buttered new potatoes (144 Kcal) (V)

Koffman triple cooked chips (432 Kcal) (V)

Sweet potato fries (373 Kcal) (V)

House salad (51 Kcal) (V)

Buttered Brussel sprouts and shallots (60 Kcal) (V)

Thatcher's Gold battered onion rings (244 Kcal) (V)

Mac 'n' cheese (641 Kcal) (V)

Grilled corn with Café de Paris butter (136 Kcal) (V)

Poutine (662 Kcal) (V)

Homemade cabbage and kale slaw (247 Kcal) (V)

Add Parmesan and truffle oil to chips £2.50 (27 Kcal)

FROM THE GRILL

We partner with award-winning butcher Udale Speciality Food to bring you top quality Cumbrian beef aged with Himalayan salt, resulting in improved taste and texture. The state-of-the-art natural refrigerator containing 4,800 salt blocks ensures the meat is aged to perfection for 28-35 days

Spatchcock Poussin, chimichurri £17 (529 Kcal)

Suffolk raised Dingley Dell Red Duroc pork chop £20 (632 Kcal)

8oz Sirloin Steak £27 (560 Kcal)

10oz Rib-eye steak £33 (717 Kcal)

8oz Fillet steak £35 (508 Kcal)

16oz Sirloin steak £50 (864 Kcal)

16oz Rib-eye steak £50 (1189 Kcal)

14oz Fillet steak £59 (1013 Kcal)

All dishes are served with roasted cherry tomatoes on the vine and grilled Portobello mushroom

Sauces £2.5

Diane (101 Kcal)

Peppercorn (61 Kcal)

Béarnaise (394 Kcal)

Café de Paris butter (287 Kcal)

Blue cheese (203 Kcal)

Bordelaise (42 Kcal)

Chimichurri (49 Kcal)

MAINS

Grilled cauliflower steak £16.5

Couscous salad, chimichurri (772 Kcal) (VG)

Woodland mushroom risotto £16.5

Pecorino Romano, truffle (894Kcal) (V)

Hand Picked gourmet cheeseburger £17

Pretzel bun, smoked apple wood cheese, bacon jam, mustard mayo, lettuce, tomato, red onion, dill pickle, Koffman triple cooked chips (1422 Kcal)

Catch of the day £20

Grilled new potatoes, creamed shallots, Café de Paris sauce (513 Kcal)

V – vegetarian | VG – vegan

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Adults need around 2000 kcal per day.