

## Starters

(V) Garlic bread

Warm and buttery with a bit of bite £3.50

(V) Plane Ricard

Blended cheese and garlic bread £4.50

(V) Bowl of mixed olives

Mixed pitted provincial green and black olives with Olive Oil and oregano £4.50

Chefs soup of the day

With fresh bread and butter £5.00

Skewered prawns

Prawns marinated in chilli, Garlic and ginger, grilled to perfection

Served with dressed leaves and sweet chilli sauce £7.50

Crab cakes

Crab meat with chopped chilli and garlic coated in breadcrumbs, served with dressed leaves and sweet chilli sauce £7.95

Potted shrimps

North Sea brown shrimps combined combined with our spice and herb herbs served with hot buttered toast £7.95

Duck pâté

Duck Livers smoothly blended with Cointreau, Cream and butter, served with seasonal fruit and toast. (Ask for gluten free option) £7.50

(V) Goats cheese tart

Crispy tart base with red onion marmalade and creamy goats cheese, baked in a very hot oven £6.95

Stilton top black pudding

Grilled Bury black pudding, topped with hot creamy stilton cheese on a Swiss potato cake £7.50

## THE HOT STONE COOKING EXPERIENCE

A healthier way of eating

Our dishes are mainly prepared and cooked to order from fresh, tastefully crafted by our skilled team of chefs. The main part of our food offerings are served on Hot Stones, which is a 21st century dining concept but also a practise dating back thousands of years.

Enjoy a variety of exotic meats from around the world, prime british cuts as well as fresh fish and vegetarian options cooked on a hot volcanic rock right at your table. Your choice of fish, meat or poultry is placed before you giving you the opportunity to cook your meal exactly how you like it.

### Hot Rock Menu

Choose of below, served with Hand cut chips, battered onion ring,

Grilling Vegetables and Dip or Pepper source.

8 oz British Fillet Steak £24.95

10 oz British Rib Eye £22.95

10 oz British Sirloin £22.95

Forest Gump: Wild boar Fillet and Beef Fillet £21.00

Prince Madoc: 3 Lamb Cutlets and Beef Fillet £21.00

The Ugly Duckling: Fresh Duck Breast £19.50

(v) Zorba the Greek: Haloumi Cheese £17.50

Lobster Tail (5oz) and British Beef Fillet £36.50

Giant Prawns and British Beef Fillet £27.50

(AOO) Out of Africa £25.95

Orinally only a selection of african game.

Now exstended to include rest of world`

**120 gm of beef  
steak plus a  
selection any 2  
from the current  
list**

Zebra

Ostrich

Welsh Lamb

Water Buffalo

Kangaroo

Wild Boar

Llama

Crocodile

Duck

Belgium Blue

Taster portion Python £3.50 extra

Cooking on a Black Rock Grill is not only fun, it is a healthier way of cooking because it doesn't use fats or oils. This is perfect for anyone who is on the [Paleo diet](#)

## **Our Fish Corner**

### **Chetwode's Fish and chips**

**Icelandic Cod fillet, coated with a light and fluffy batter served with hand cut chips, mushy peas or garden peas, Tartare sauce. £16.95**

### **South African fish Pan**

**Two pieces of grilled Kabeljou fillet, 2 large prawns, ½ rice ½ chips, lemon butter or garlic butter £22.95**

### **Cod Pan**

**Two pieces of Icelandic Cod, ½ rice ½ chips, lemon butter or garlic butter R18.95**

### **Shell fish Pan**

**Whole Lobster tail, 3 large prawns, ½ rice ½ chips lemon butter or garlic butter £29.95**

### **The odd couple Pan**

**Grilled fillet of lemon sole and grilled Kabeljou fillet**

### **Bay of Biscay**

**Two grilled lemon soles, ½ rice ½ chips lemon butter or garlic butter £25.95**

**Extra giant tiger prawns  
Four fish pan or hard rock**

**£2.50 each**

### **Chef's Specials**

**Wiener Schnitzel £16.95**

**a thin, breaded, pan-fried veal cutlet. It is one of the best known specialties of Viennese cuisine, and one of the national dishes of Austria. Served with spätzle and garden salad**

### **Peri Peri Spatchcock Chicken**

**½ rice ½ chips and garden salad**

**Whole Chicken £17.50**

**½ Chicken £14.95**

**Double Burger with Bacon, cheese with all the trimmings.**

**Free range egg optional.**

**Choise of meats (Wagyu Beef ) or (Iberico Pork)**

**£16.95**

**1kg Tomahawk Steak**

**(1 day prior notice please)**

**Also called a cowboy steak, is cut from between rib of the beef weighs around a kilo. It's a bone-in rib-eye, and the bone is Frenched to give the steak its distinctive "handle." Our tomahawk steak is pan-seared and then finished in the oven.**

**Served with chips and pepper sauce**

**£38.50**

## **We serve the finest Highland Wagyu Beef**

**Our Wagyu Steaks are best enjoyed Med-Rare**

**Served with hand cut chips or baked foil potato with crème fraiche, grilled tomato's, pepper sauce or blue cheese sauce on the side**

**8oz Sirloin    £25**

**8oz Ribeye    £25**

**Australian Wagyu**

Fillet Steak £27.50

Lobster Tail Thermidor

7oz whole grilled Lobster Tail

With mash, Lobster Meat, Thermidor sauce and shaved  
parmesan.

Garden salad on the side

£29.95

Home made tagliatelle, with garlic prawns, white wine and chilli,  
tomato and ginger sauce

£16.95

## Vegetarian Options

Thai red vegetable curry

£12.95

Haloumi Cheese on the Hot Rock,  
with chips, sweet chilli sauce

and vegetable skewer

£17.50

Please ask your waitress for our

25% OFF

Black Friday Voucher