

MENU

((BAR SNACKS))

Marinated Olives £7

Island Ale Welsh Rarebit £10

On sourdough crostini, pickled shallots

Add shredded ham hock £2

Crispy Chicken with Chick Fil A sauce £8

Roasted Red Pepper Hummus, £8

Confit garlic oil, smoked salt and toasted flat bread

Whipped Feta £9

*Served with hot honey, fennel crackers, and
toasted pine nuts*

Candied Walnuts £6

((STARTERS))

Seasonal Soup of the Day £9.50

Served with toasted sourdough & flavoured butter pairing

Goats Cheese Mousse £13

*Rosary goats cheese, blood orange, pickled beetroot, vinaigrette
candied walnuts and fennel crackers*

Ham Hock Terrine £13

*Braised & pressed ham hock, caramelized apple puree, compressed
granny smith salad, piccalilli gel and
sourdough cruets*

Locally Sourced Crab & Cray Fish Tail Tian £16

Cucumber gazpacho, chilli oil, pickled fennel and fresh radish

MENU

((MAINS))

The Rock Burger £26

6oz aged beef pattie in a toasted brioche with candied bacon, parmesan mayonnaise, pickle & onion relish gem lettuce, tomato, american mustard, ketchup and house seasoned fries

Local Beer Battered Haddock £25

With triple cooked chips, pea puree, tartar sauce and lemon

Catch of the Day £MP

Roasted red pepper romesco sauce, black garlic puree, courgette and toasted almonds

10 oz 30 Day Dry Aged Sirloin Steak £38

Tripple cooked chips, peppercorn sauce, confit plum tomato and mixed leaf salad

Creedy Carver Chicken £26

Pan roasted chicken breast, miso cauliflower puree, harissa marinaded cauliflower steak, pickled chilli and labneh

Spring Vegetable Potato Gnocchi £21

Seasonal vegetables, butter emulsion, mint, and Grana padano cheese

((SIDES))

Panache of spring vegetables £4

Our own Tripple cooked chips £4

Fried Chicken Dirty fries £7

Pickled slaw and sriracha mayonnaise

Pickled Slaw £3

With fresh mint and coriander

Welsh Rarebit mac n cheese £5

Topped with crispy onion

Star anise braised carrot £4

With fennel, pumpkin seed granola, and Isle of wight rapeseed dressing

MENU

« DESSERTS »

White Chocolate Mousse £13

*White chocolate soil, lime and coconut sorbet,
honeycomb and candied lime*

Sticky Toffee Pudding £12

Served with butterscotch sauce and vanilla ice cream

Vanilla Bean Cheesecake £12

Lemon curd, raspberry sorbet, red vein sorrel and fresh raspberry

Cheese Board £14.50

A mix of local and british cheeses with accompaniments