

Festive menu

3 COURSE WITH OUR FESTIVE COCKTAIL ON ARRIVAL - FROM 34.95

STARTERS

Chorizo and Black Pudding Bauble

Served with pea guacamole and a drizzle of sweet sriracha.

Potted Smoked Salmon Pâté

A rich blend of smoked salmon with creamy and tangy ingredients, crafted into a smooth pâté. Served with crostini.

Festive Honey Halloumi (V, G/F)

Accompanied by spiced yogurt, rocket and pomegranate seeds and drizzled with hot honey. (Vegan option available)

Baked Mushrooms with Parmesan Crisp (V)

Creamy garlic sauce, topped with a crisp Parmesan slice, served with warm bread. (Gluten-Free available)

Spiced Feta, Pistachio & Clementine Salad (V, G/F)

A vibrant salad featuring spiced feta, crunchy pistachios, and sweet clementines. (Vegan option available)

MAIN EVENT

Our traditional cuts are aged for 28 days and handpicked from our top local butchers. They come with our signature salad, a trio of dips including our flavourful garlic butter, and triple-cooked chunky rustic chips.

10oz Rump Steak

10oz Sirloin Steak

£7.00 supplement

10oz Rib-Eye Steak

£8.50 supplement

8oz Fillet Steak

£16.00 supplement

BEEF NOT YOUR THING?

Festive Stuffed Chicken

Parmesan and creamed spinach-stuffed chicken, served with classic mash with a hint of nutmeg and a side of garlic sautéed greens. (G/F available)

Herb-Crusted Lamb Rump

Served with creamy dauphinoise potatoes and a side of refreshing minted pea purée. £4.00 supplement

THE REST

Salmon with Lobster Cream Sauce

Served with classic mash with a hint of nutmeg and a side of garlic sautéed greens. (G/F available)
£2.50 supplement

Vegetable Stack with Spiced Relish (V,G/F)

A hearty stack of marinated vegetables, topped with Parmesan, fresh parsley, pine nuts, and a touch of truffle oil, paired with a zesty spiced relish. Served with classic mash with a hint of nutmeg and a side of garlic sautéed greens. (Vegan available)

ON THE PREMIUM SIDE

Indulge in our top-tier meats, each served with a choice of creamy dauphinoise potatoes or crispy triple-cooked chips. Complete your dish with house garlic butter and select either peppercorn sauce or beef dripping gravy. Your choice of either our rocks side salad with balsamic glaze or garlic sautéed greens.

7-8oz Iberico Pluma

The "Wagyu of pork," Iberico Pluma offers a sweet, nutty flavour from acorn-fed pigs. £15.00 supplement

8oz Picanha Steak

Savor locally sourced Picanha from Joseph Morris - a top sirloin cap with rich flavour and tender, juicy texture. This premium cut, featuring a succulent fat cap, delivers an exceptional taste. £12.00 supplement

Salt Moss Cuts

100% Irish beef aged in a Salt Moss Chamber. This process intensifies flavour and creates a delicate, flaky fat. Aged to perfection for an exceptionally tender experience.

10.5-12oz Salt Moss Dry Aged Rib-eye

Aged on the bone for 28 days, this award-winning rib-eye offers exceptional marbling and depth of flavour. £19.00 supplement

6-7oz – Salt Moss Dry Aged Fillet

Aged on the bone for at least 14 days, this fillet boasts a subtly robust tenderness that melts in your mouth, enhanced by a gentle sweet nuttiness developed from its time on the bone. £17.50 supplement

Drinks packages available – please see our menu.

YULE LOVE THIS

DESSERTS

Trifle Cheesecake* (V)

A spectacular fusion of traditional trifle flavours with sherry-infused strawberries, custard cream, jelly, and crushed biscuits. Served with a scoop of vanilla bean ice cream or cream

Baileys Blondie* (V)

A creamy, smooth blondie enriched with Baileys Irish Cream and loaded with white chocolate chunks. Served with a scoop of vanilla bean ice cream.

After Eight Brownie (V)

A decadent chocolate brownie with a creamy mint filling. Served with a scoop of vanilla bean ice cream.

Caramel and Chocolate Tart (VE,G/F)

Layers of salted caramel and chocolate ganache, finished with chopped hazelnuts.

Peach Amaretto Cobbler* (V,VE,G/F)

Poached peaches with amaretto, served with a scoop of vanilla bean ice cream.

ON
THE
ROCKS

T&CS

Please be advised that our food and beverages are prepared in an environment where cross-contamination may occur. Menu descriptions may not include all ingredients, and some dishes and desserts may contain alcohol. For inquiries regarding allergens, intolerances, or to access allergen information, please consult your server before placing your order.

Please note that our fish may contain bones, The cooking rocks used in our dishes are heated to 440°C and present a significant burn hazard. It is essential that children are supervised by a responsible adult at all times while using these hot rocks. On the Rocks will not accept any responsibility for injuries or damages resulting from improper use.

(V) denotes vegetarian ingredients, (VE) denotes vegan ingredients, and (G/F) denotes gluten-free options. However, please be aware that some preparation and cooking methods may affect the suitability of these options. Additionally, some dishes may include *= alcohol.

A discretionary service charge of 10% will be applied to all bookings of six or more guests. All tips are allocated directly to all of our team members. This is a promotional menu and, as such, is not eligible for any discounts (including staff discounts) or other offers.