

LAVA STONE
KITCHEN

ON
THE
ROCKS

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VALENTINE'S DAY 3-COURSE EXPERIENCE

SET THE MOOD WITH A GLASS OF OUR LOVE-INFUSED SANGRIA
CHOOSE FROM WHITE, RED OR SPARKLING | ONLY £34.95 PER PERSON

STARTERS

Wild Mushroom Parfait with Herb Crostini (v)

Creamy, earthy wild mushrooms blended into a smooth parfait.
Paired with crispy, herby crostini for the perfect bite.
(Gluten-Free available)

King Prawn, Chorizo & Roasted Red Pepper Pot

Juicy king prawns, smoky chorizo, and sweet roasted red
peppers simmered in a flavour-packed sauce.
(Gluten-Free available) (+£3.00)

Cauliflower Bites with Herbed Mayo (v)

Crispy, golden cauliflower bites with a
smooth, herby mayo dip.

Fried Burrata with Vodka Sauce (For Two) (v)

Crispy burrata, gooey on the inside,
served with rich vodka sauce.

MAINS

Our traditional cuts are aged for 28 days and
hand-picked 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

A bold, beefy flavour that satisfies, with just the right amount
of chew. Perfect for those who like their steak hearty.

10oz Ribeye

Marbled fat for extra flavour. This is steak that says,
"I'm ready for a night to remember."
(+£8.50 supplement)

10oz Sirloin

Lean and delicious, with just the right amount of flavour
and tenderness. A classic cut that never disappoints.
(+£7.00 supplement)

8oz Fillet

For the serious steak lover. Tender, buttery,
and as smooth as your Valentine's smile.
(+£16.00 supplement)

NOT A BEEF LOVER?

Tuscan Butter Chicken

Juicy skin-on chicken breast stuffed with creamy
Tuscan butter, garlic, spinach, and sun-dried tomatoes.
Served with creamy mash and garlic-sautéed greens.

Lemon & Tarragon Butter Salmon

Salmon with lemon-tarragon butter, served with creamy mash,
griddled asparagus with a hint of lemon zest.

Persian Lamb

Tender lamb rump seasoned with exotic
Persian spices, served with rich dauphinoise potatoes,
minted peas, and a sprinkle of feta
(+£4.00 supplement)

Greek Passion Skewers (v)

Skewered halloumi and fresh vegetables, seasoned
with zesty Mediterranean spices. Served with our signature
salad, Triple - cooked chips & herbed mayo.

DESSERTS

Tiramisu Cheesecake

The best of both worlds: creamy cheesecake
with all the rich, coffee flavour of tiramisu.
A sweet, smooth finish to your evening.

Jammy Dodger Blondie

Chewy blondie filled with raspberry jam and vanilla.
A bit of nostalgia, with a whole lot of flavour.

Rolo Brownie

Rich, fudgy brownie, loaded with
gooey caramel-filled Rolo chocolates.
Sweet, indulgent, and so hard to resist.

Truffle Brownie Torte (g/f, ve)

Decadent, flourless, and chocolatey. A dense, vegan
and gluten-free brownie with a rich truffle centre.

All served with a choice of cream,
or Madagascan ice cream
(Dairy free alternative available)

OR

THE FEAST OF LOVE – FOR TWO

(Pre-order only, limited availability)

Choose from our indulgent premium steaks or indulge in the Ultimate Steak Board, packed with all the perfect sides.
Accompanied by endless sauces and a choice each from our indulgent gourmet sides and paired with a
Sangria of your choice. It's a feast that's truly unforgettable.

28oz Cote De Beuf - 92.95

The ultimate rib-eye. The fore-rib, French trimmed for extra finesse.
All the marbling and flavour of the rib-eye.

16oz Chateaubriand - 92.95

Spectacular "king of all steaks" this elegant cut is the large front
cut tenderloin. Served sliced.

Ultimate Steak Board - 95.00

Featuring a melt-in-your-mouth Salt Moss Rib-eye, aged for over 28 days
in a unique salt moss chamber, alongside a 28-day aged Fillet and Sirloin.



SIDES

Brisket Birria Mac 'n' Cheese – 8.50

Smoky birria flavours meet melty cheese and slow-cooked brisket in this epic mac 'n' cheese.

Dauphinoise Potatoes – 4.50

Silky thin slices of potato, baked in a creamy garlic sauce with a crispy, golden top. Pure indulgence.

Griddled Brown Butter Asparagus with Lemon Zest – 4.25

Tender asparagus, griddled in nutty brown butter with a touch of lemon zest for that fresh finish.

Minted Peas with Feta – 4.20

Sweet peas, tangy feta, and a dash of mint. Light, fresh, and full of flavour.

Onion Rings – 3.25

Crispy, golden, and totally irresistible. Just the right balance of crunchy and sweet.



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T&CS

All food is prepared in our kitchen, where cross-contamination may occur. Our menu descriptions do not list every ingredient—if you have any questions, allergies, or intolerances, please speak to your server before ordering. Full allergen information is available upon request.

The majority of our dishes are gluten-free, and we use separate cooking equipment for all gluten-free options.

Some of our dishes may contain alcohol—please ask a team member for further details.

A discretionary 10% service charge will be added to your bill for all bookings of 6 or more. Please note, all proceeds are shared between the whole team.

Our limited availability sharers are main course and drink only and are not part of the 3-course menu. They are pre-order only and must be requested 48 hours in advance of your booking.