

the
ROCK
GARDEN
◦ STEAKHOUSE ◦

STARTERS

PULLED PORK BONBONS & APPLE SAUCE	£6.50
CONFIT DUCK SPRING ROLLS, PLUM SAUCE & POACHED PLUMS	£7.00
GOATS CHEESE, PANCETTA & MUSHROOM WITH BRUSCHETTA, GARLIC BUTTER & CHILLI	£7.50
GUERNSEY CRAB SALAD WITH AVOCADO & CUCUMBER	£7.95
CRISPY CALAMARI, GINGER, & SOYA & SESAME DRESSED GLASS NOODLES	£7.00
SEARED SCALLOPS WITH CHORIZO & AVOCADO PURÉE	£9.50
TIGER PRAWN IN GARLIC BUTTER WITH CHILLI & RAINBOW SALAD	£9
6 OR 12 ROQUEFORT OYSTERS	£9/17
HALLOUMI STUFFED FALAFEL WITH YOGURT CUCUMBER DIP	£7.50
CHARCUTERIE BOARD - MEAT & CHEESE	£8.50

GRAZE (FOR TWO)

TASTING PLATTER - SELECTION OF STARTERS	£18
BAKED CAMEMBERT, TOASTED PECANS, KAHLUA, GREEN SALAD & BREAD	£12
BASKET OF CHICKEN WINGS & BABY PORK RIBS	£15

STEAK

ALL STEAKS COME WITH PORTOBELLO MUSHROOM, FRENCH FRIES, ONION RING & BÉARNAISE SAUCE



ENGLISH

Finest Herefordshire reared beef - slightly marbled & tender.

FILLET OF BEEF PER 100G	£7.60
300G SIRLOIN	£20

SCOTTISH

Highland pasture, long aged 28-44 day beef - full bodied flavour.

FILLET OF BEEF PER 100G	£10.50
350G BLACK GOLD T-BONE	£24

BLACK GOLD RIB EYE PER 100G	£7.50
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BRAZILIAN

Young, grass fed cattle - an intense flavour, lean with texture to the bite.

FILLET OF BEEF PER 100G	£7.95
300G RIB EYE	£21

IRISH

300G IRISH RIB EYE CHAMPION	£22.95
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SAMS FARM FILLET PER 100G	£9.50
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ARGENTINE

Pampas fed cattle - delicately marbled, tender & delicious.

FILLET OF BEEF PER 100G	£9.50
300G RIB EYE	£22.00

TWO TO SHARE

600G CHATEAUBRIAND	£45
950G LOVE STEAK	£55
900G TOMAHAWK STEAK	£60

& DON'T FORGET OUR YUMMY SIDES!

"THERE IS ONLY ONE RIGHT WAY TO EAT A STEAK, WITH GREED IN YOUR HEART AND A SMILE ON YOUR FACE." SOUMEET LANKA

SAUCES

£2

DIANE

GARLIC BUTTER

HABANERO

CHILLI JAM

PEPPERCORN

BBQ

BLUE CHEESE

BEARNAISE

"I'M A MAN OF SIMPLE TASTES. I'M ALWAYS SATISFIED WITH THE BEST." OSCAR WILDE

PASTURES NEW

FRESH CATCH OF THE DAY	EMP
PAN FRIED SEA BASS OF THE DAY	£18.95
RACK OF BURBON PORK RIBS, FRIES & COLESLAW	£15.95
SMOKED SALMON SALAD WITH POACHED EGG & AVOCADO	£11.95
GRILLED GOATS CHEESE SALAD WITH RED ONION MARMALADE, ROASTED BEETROOT & CANDIED WALNUTS	£11.95
BEEFY BLT CHICKEN SALAD	£12.95
PARPPARDELLE PASTA WITH RICH VINE ROAST TOMATO SAUCE & FILLET BEEF STRIPS	£16.95
LAMB KOFTAS WITH CUCUMBER YOGURT DIP & GREEK SALAD	£16.95

SIDES

ALL £3.95

ONION RINGS
MAC & CHEESE
POTATO GRATIN WITH BACON LARDONS
GREEN BEANS & SHALLOTS
MUSHROOMS & SHALLOTS
SPINACH CHERRY TOMATO, PARMESAN & BRAZIL NUT SALAD
TRIPLE COOKED CHIPS
TOMATO MOZZARELLA CAPRESE SALAD
SPINACH, CREAMED OR STEAMED
CORN ON THE COB
CAJUN SWEET POTATO FRIES
CLASSIC COLESLAW

BURGERS

served with french fries & coleslaw

HOMEMADE BEEF BURGER 8OZ WITH MAYO, SMOKED BACON, SALAD, TOMATO & PICKLES	£13.95
KOREAN BARBECUE CHICKEN BURGER WITH AVOCADO, HUMMUS, TOMATO & SALAD	£12.95
RED LENTIL VEGAN BURGER WITH HUMMUS, TOMATO, SALAD & PICKLES	£11.95

DESSERTS

£6.50

VANILLA CRÈME BRÛLÉE	
DECONSTRUCTED BANOFFEE PIE	
MILK & WHITE CHOCOLATE CHEESECAKE WITH MACAROONS	
FREAK OF THE WEEK	
CHOCOLATE FONDANT WITH MARSHMALLOW ICE CREAM	
GUERNSEY CHEESE BOARD COLLECTION	
ICE CREAM	£2 a scoop
ROCAFÉ GOURMAND Espresso Martini with selection of Petit Fours	£12.95

WHY NOT GET SOME DRINKS?

SALTED CARAMEL ESPRESSO MARTINI	
An energising yet richly smooth drink, blending fresh espresso & salted caramel vodka	£8
LEMONCELLO	£4