

To all our valued customers

Sunday's between 5pm and 7pm we serve our selection of Hot Rock meals

£10 OFF per person.

Pre booked tables only

Please text us on 07788447348 to reserve your table

Today's Menu

Starters

(V) Bowl of Olives £4.50

Mixed Provençal green and black olives

Prawn Wonton Soup £5

Shrimp in tasty soft wrapping with spring onion in clear broth

(V) Garlic Bread £3.50

Goulash Soup £5

Goulash is a soup of meat and vegetables seasoned with paprika and other spices

Skewered Prawns £7.50

Large Prawns marinated in chilli, garlic and ginger

Duck Pate £7.50

Duck livers smoothly blended with cream, butter and Cointreau, served with seasonal fruit, chutney, bread and butter.

Fresh Fish

South African Fish Pan £22.95

2 pieces of grilled Kabeljau, 2 large Prawns, ½ rice ½ chips
Lemon butter or garlic butter

Cod Pan £18.95

2 pieces of grilled Kabeljau, ½ rice ½ chips
Lemon butter or garlic butter

South Coast Shell Fish Pan £32.95

Whole Lobster Tail, 2 large Prawns, ½ rice ½ chips
Lemon butter or garlic butter

Indian Ocean Pan £20.95

4 large Prawns, ½ rice ½ chips
Lemon butter or garlic butter

Vegetarian Meal

(V) Halloumi on the Hot Rock £19.50

With chips, dipping sauce, Houmous and grilling vegetables

Chef's Special's

Farmer's Dinner £17.50

Roasted Belly Pork, Old English Pork Sausages, Grilled Black Pudding,
creamy mash potatoes, fresh vegetables and thick real gravy

Whole Rotisserie Chicken £17.50

Served with House fries, side salad and a huge bowl of gravy or perinaise

Hot Rock Menu

All Hot Rock Meals are served with house fries or baked potato, grilling vegetables and pepper sauce

8oz Prime British Fillet Steak £24.95

10oz Prime British Rib Eye Steak £22.95

10oz Prime British Sirloin Steak £22.95

Beef Fillet and Lamb Cutlets £21

Duck Breast £19.50

1,2 kg Tomahawk Steak £35.95

18oz T Bone Steak £26.50

Surf and Turf Fillet Steak and Prawns £32.50

Surf and Turf Fillet Steak and Whole Lobster Tail £36.50

Out of Africa £25.95

Choice of 2 game meats plus prime british fillet steak

Water Buffalo (South Africa) medium game flavor

Crocodile (South Africa) whitish in colour, taste close to chicken

Kangaroo (Australia) pure tender meat, slightly gamy

Wild Boar (Australia) fine grained meat, light in colour

Zebra (South Africa) sweeter than beef, deep red colour

Duck Breast (France) dark red in colour, very fine grained meat

Lamb cutlets (Wales) instinctive fine taste

Ostrich (South Africa) red like venison

Llama (South America) taste between Lamb and Beef

Desserts

Salted Caramel, dark chocolate and biscotti £5

Tiramisu £5

Baked Vanilla Cheese Cake £5

Chocolate Brownie £5

4 creamy Belgium chocolate Bonbons £5

Crème Brulee £5

Apple Crumble £5

(served warm with custard or ice cream)

Chocolate and Caramel Lava Cake £5

(served warm with ice cream)

Small Cheese Board £5

Don Pedro £7.50

Nobody is exactly sure where the famous Don Pedro originated from but all South Africans are familiar with this truly South African drink. Some might call it a cocktail and others a dessert – we like to serve it to guests as a sweet ending to a meal. Don Pedro is a grown up milkshake usually served in a wine glass made from either a whiskey or liqueur such as Baileys, Kahlua, or Frangelico mixed with ice cream and a tot of cream to make it easy to drink with a straw.