HOT ROCKS Menu

Not just a meal.....a fun and unique experience!

Once you have made your choice from the menu, your food will be served on a slab of hot volcanic stone so you can cook your food exactly to your liking at your table!

This unique cooking method is healthy as it uses no added oils and it sears in all the natural juices and nutrients, so you can enjoy the full flavour of your meal.

Just a word of caution - please do not touch the stones as they are extremely hot and can remain so for a few hours!

All Hot Rock meals are served with a garden salad or a panache of vegetables and either buttered Jersey Mids, hand cut chips or sautéed potatoes with thyme and shallots. Choose one, two or three courses - the price is dependant on the main course you choose.

Moroccan spiced lamb cutlets, mint yogurt

Pork fillet, apple 'slaw

Sea bream, rocket butter

Lime and pine nut crusted halloumi, red pepper pesto (v)

1 course: £16, 2 courses: £19, 3 courses: £22

8oz sirloin steak, wild mushroom and pepper sauce Medallions of beef, béarnaise sauce, beer battered onion rings Tuna steak

1 course: £20, 2 courses: £23, 3 courses: £26

Fillet of local beef, Portobello mushrooms, tomatoes and onion rings

1 course: £24, 2 courses: £27, 3 courses: £30

Starters

Curried carrot soup (v) coriander bhaji

Duck liver parfait gooseberry jelly, rustic breads

Warm walnut encrusted goats' cheese onion loaf, baby leaves (v)

Platter of fruit (v) aged balsamic sorbet

Desserts

Elderflower panna cotta mint sorbet, crunch

Chocolate and cherry bavarois

Peanut cheesecake banana ice cream

Apricot sponge ginger anglaise

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