



**HOT ROCKS**

==== Spring/Summer Seasonal Menu

## STARTERS

**ENOKI MUSHROOM NUGGETS WITH GARLIC CHILLI SAUCE** £9.00  
Crispy, golden-brown enoki mushrooms encased in a crunchy breading, served with a zesty garlic chilli sauce that perfectly compliments the mild, earthy flavour of the mushrooms.

**BRUSCHETTA POMODORO** £10.50  
Fresh cherry tomatoes and homemade pesto sauce on a garlic-infused baguette, topped with shavings of parmesan cheese. This classic Italian starter is a symphony of fresh flavours and crispy textures.

**CALAMARI** £10.50  
Lightly fried squid rings, tender on the inside and crispy on the outside, paired with a smooth, creamy tartar sauce for dipping.

**CLAY POT PRAWNS** £11.00  
Succulent prawns cooked in a rich and spicy sauce of garlic, chilli, tomatoes, onions, butter, Tabasco, and fresh parsley, all served in a traditional clay pot.

**BURRATA** £12.50  
Creamy pesto-stuffed burrata cheese laid over a bed of fresh cherry tomatoes, drizzled with red wine vinegar and topped with finely sliced red onion.

**MUSSELS MARINARA** £11.00  
Fresh Cornish mussels steamed in a fragrant white wine broth with tomatoes and oregano, capturing the essence of the sea.

**SEABASS CARPACCIO** £11.00  
Delicately sliced raw seabass, dressed lightly to enhance its natural mild and nutty flavour.

**CRISPY CHICKEN WITH CHILLI SAUCE** £9.50  
Crispy golden chicken pieces drizzled with a spicy chilli sauce, offering a satisfying crunch with every bite.

**CHEESY GARLIC BREAD** £9.50  
Freshly baked baguette, topped with creamy mozzarella cheese and garlic butter.

## PINSA

This incredibly light and fluffy hand-pressed pizza dough is a healthier and lower calorie alternative to traditional pizza, made from a combination of soy, rice and wheat flour.

**MARGHERITA** £10.50  
Savour the classic simplicity of our Margherita Pinsa.

**DIAVOLA** £11.50  
Spicy and bold, featuring pepperoni and a blend of fiery spices on a classic Pinsa crust.

**GRILLED VEGETABLES AND PESTO** £12.00  
Grilled vegetables and aromatic pesto spread over a soft, chewy crust, a delightful vegetarian option.

**BURRATA PINSA** £15.50  
Topped with creamy burrata, fresh arugula, and sun-dried tomatoes, merging creaminess and tang.

**4 FORMAGGI** £14.00  
A cheesy delight with a mix of four distinct cheeses, melted to perfection.

## ON THE HOTROCKS EXPERIENCE

Your meat, your way, on your own volcanic rock.  
Your rock comes super-heated in our special ovens to 440 degrees, and arrives on its own individual bamboo board. Did you know, lava rocks don't require the use of any oils or fats, leading to a healthier, lighter way of eating.

Each Hot Rocks Experience dish includes one side, and one serving of gravy.

Please note our grilled specials can also be served on plates instead of the lava stone option.



### 1 CHOOSE YOUR MAIN

**RIB-EYE STEAK** £31.00  
Cut from the fore rib of a cow. The key to its flavour is its marbling.

**SIRLOIN STEAK** £28.50  
A mouth watering steak with firmer texture. The perfect balance of fat and tenderness.

**FLAT IRON STEAK** £27.00  
Also known as the top blade cut. It's nicely marbled with lots of beefy flavours.

**T-BONE STEAK** £32.00  
On one side a tender fillet on the other a flavoursome sirloin.

**FILLET STEAK** £34.00  
The king of all steaks, 28-day aged fillet, prime cut with little to no fat.

**PAN FRIED LAMB CUTLETS** £28.00  
Juicy lamb cutlets served with sautéed mushrooms and chimichurri.

**KING PRAWN** £28.00  
**TUNA STEAK** £25.00  
**TOFU** £22.00

### 2 CHOOSE YOUR SIDE

**ROASTED POTATOES** £4.50  
**MIXED ROASTED VEGETABLES** £5.00  
**SPINACH WITH BUTTER AND GARLIC** £3.50  
**MASHED POTATO** £4.00  
**FRENCH FRIES** £3.00  
**CHUNKY STEAK FRIES** £3.50  
**EXTRA SIDE SALAD** £3.00

ADD AN EXTRA SIDE:

### 3 CHOOSE YOUR GRAVY OR BUTTER

**MUSHROOM GRAVY**  
**GREEN PEPPERCORN GRAVY**  
**RED WINE GRAVY**  
**CHIMICHURRI**  
**GARLIC & HERB BUTTER**  
**CHILLI LEMON BUTTER** (great for fish)

Upgrade to sweet potato fries for an additional £1.50

## MAIN COURSE

**BBQ CHICKEN BURGER** £15.00  
Juicy chicken breast topped with gouda and cheddar, crispy lettuce, sautéed onions, and garlic mayo, in a soft bun.

**BEEF BURGER** £17.00  
Beef patty cooked to perfection, served with traditional burger toppings.

**FISH BURGER** £17.50  
A tender seabass fillet with tartar sauce, fresh tomatoes, lettuce and onion on a toasted bun.

**VEGETARIAN BURGER** £14.50  
A grilled portobello mushroom topped with goats cheese, baby spinach, roasted red peppers, red onion, balsamic glaze, and garlic mayo.

**EGGPLANT SCHNITZEL** £16.50  
Thinly sliced, breaded, and fried eggplant, crispy and golden.

**GRILLED CHICKEN BREAST** £18.00  
Served with a creamy mushroom sauce and served with one side dish of your choice.

**SEABASS** £23.00  
Pan-fried seabass fillet served with mixed salad and French fries.

## SALADS

**CAESAR SALAD** £12.00  
Crisp romaine lettuce tossed with parmesan cheese, croutons, and a creamy Caesar dressing.

**SEAFOOD SALAD** £13.00  
A mix of fresh seafood, crispy greens, and a light vinaigrette, offering a taste of the ocean.

**GREEK SALAD** £9.00  
Chunky cucumbers, tomatoes, red onions, olives, and feta cheese combined with a light olive oil dressing.

## SIDE DISHES

**ROASTED POTATOES** £4.50  
**FRENCH FRIES** £3.00  
**CHUNKY STEAK FRIES** £3.50  
**MIXED ROASTED VEGETABLES** £5.00  
**MASHED POTATO** £4.00  
**SPINACH WITH BUTTER AND GARLIC** £3.50

## DESSERTS

**PANNA COTTA** £6.50  
A vanilla flavoured Italian dessert of sweetened cream thickened with gelatin.

**CHOCOLATE LAVA CAKE** £9.00  
Warm, gooey chocolate cake served with a scoop of vanilla ice cream.

**MOCHI ICE CREAM** £12.00  
Soft, chewy mochi wrapped around a core of creamy ice cream available in strawberry, chocolate, mango, or vanilla.

**CHEESECAKE** £8.00  
Rich, creamy, and topped with a fruit compote.

If you have any allergies or dietary requirements, please speak to a member of staff.