

Allergen Information

Please note that our dishes may contain some of the 14 high risk allergens. If you are allergic to a food please ask to see a copy of our risk assessed menu, and if you are in any doubt, speak to a member of staff.

To Start

Soup of the Day V £5.95
with crusty bread

Smoked Haddock Bubble & Squeak £7.50
poached egg & warm butter sauce

Creamy Garlic Mushroom Gratin V £6.50
finished under the grill with a parmesan crust

BBQ Chicken Wings £6.75
sweet bbq sauce and toasted sesame seeds

Salt and Pepper King Prawns £7.95
rocket salad and sweet chilli dipping sauce

Warm Home Made Scotch Egg £7.50
red onion chutney and mixed leaves

Antipasti Sharer Board £15.95
prosciutto crudo, salami spinata, salami Milano, olives, cheese, pickles, warm bread, pesto & gazpacho dips

Just for Kids;

Served with Garden Peas or Baked Beans £6.00
4oz Beef Burger & Chips
Spaghetti Bolognese
Battered Chicken Goujons and Chips
Scampi & Chips
Margherita Pizza & Chips

Halfway House Rock Grill

The Rock Grill is a fun, healthy, interactive dining experience that gives you complete control on how your meal is cooked.

Presented to the table on volcanic rocks heated to a staggering 440°c, your meal maintains all its natural juices, nutrients and flavours, whilst you cook it to perfection.

If you would like a paper bib/apron please ask.

Choose From;

Scottish Rump Steak 8oz/224g £17.00
12oz/336g £19.00

not as tender as Fillet but probably the tastiest steak, well trimmed and cut thick.

Rib-Eye Steak 8oz/224g £18.50
12oz/336g £21.00

a very juicy Scottish steak with marbling across the grain.

Fillet Steak 6oz/168g £20.00
8oz/224g £25.50

the finest, most tender & lean of all steaks.

Kangaroo Steak £21.95
delicious red meat all the way from Oz, this is a very lean meat, low in cholesterol and fat, perfect for cooking on the rock.

Fresh Tuna Steak £18.50
fresh from the sea, sashimi grade tuna, best eaten pink.

Rock of the Week
See blackboard for regularly changing exotic meats

Step it up;

Add an extra dimension to your meal by adding a **King Prawn Skewer** £5.00
Three tasty fresh King Prawns served on the side for you to flash on the stone, pure perfection!

Sauce it up;

Served on the side for the perfect dip £3.00
Blue Cheese Sauce Peppercorn Sauce
Diane Sauce Garlic Butter
Trio Dip tray: garlic mayo, maple BBQ & sweet chili

All Rock Grill Meals are served with two complimentary dishes from the following;

House Mixed Salad Homemade Chips
New Potatoes Coleslaw
Steamed Rice Fresh Market Vegetables
Tender Stem Broccoli Garden Peas
Sweet Potato Fries Battered Onion Rings
Grill Garnish; Mushrooms & Tomato
Bread Basket with oil and balsamic syrup
Skinny Fries
Add extra sides £3.25 each

Served Monday to Saturday 12 - 17:00

Light Bites Lunch menu £8.50

Fresh Grimsby Haddock Goujons mushy peas, seasoned double cooked chips

Fried Chicken or Beef Cheese Burger fries & slaw

Mustard Glazed Honey Roasted Ham fried egg, seasoned double cooked chips & peas

Rich Beef Casserole buttered mash & seasonal veg

Wholetail Whitby Scampi chips & garden peas

Halloumi & Bacon Salad crusty baguette, house dressing

Wild Mushroom Stroganoff rice & side salad

Baguettes £7.50

on rustic Italian baguette with salad garnish

Honey Roasted Ham & Mustard Mayo

Chicken, Spring onion & Sundried Tomato

Prawn & Marie Rose

Mature Cheddar & Chive V

Bacon, Brie & Cranberry

Main Courses

Pan Seared Salmon £16.95
on linguine with lemon, garlic and cream sauce

Loin of Pork £16.00
dauphinoise potato, bacon, apple and chestnut sauce and seasonal vegetables

Deep Fried Grimsby Haddock £13.95
delicious fresh Grimsby fish cooked in beer batter served with hand cut chips and mushy peas

Tuna Niçoise £17.50
fresh tuna cooked pink with a salad of mixed leaves, green beans, potatoes, boiled egg, tomatoes, onions and capers, with red wine vinegar and olive oil.

Steak & Ale Pie £12.95
short crust pastry, fresh market vegetables & buttered mash

Pan Fried Chicken Breast £14.95
herb & olive oil baked new potatoes, tarragon velouté, vegetable medley

Blade of Beef £14.50
slow braised tender beef in rich red wine sauce, with garden vegetables & butter mashed potato

Wild Mushroom, Leek and Asparagus Stroganoff V £12.50
mixed leaf salad and steamed rice

Vegetable Lasagne V £13.00
with a salad and garlic bread

Curry of the Week See The Blackboard
with steamed rice, naan bread and a poppadom

House Burgers

Served in a brioche bun with chips (or skinny fries), slaw, and onion rings, lettuce, tomato, red onion & sweet gherkin

Prime Beef Burger • bacon, relish, cheddar £12.50

Southern Fried Chicken & Bacon Burger • mayo, cheddar £12.50

Mushroom & Halloumi Burger V • large portabella mushroom with grilled halloumi £10.50