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 £5.95
served with crusty bread

Sticky Sweet & Sour Chicken Wings £6.50
served with a beansprout & spring onion salad

Chicken Liver Parfait £5.95
homemade red onion marmalade, dressed leaves & warm toast

Stilton & Beetroot Salad V £5.75
walnuts, celery & a beetroot dressing

Vietnamese Tiger Prawn Salad £7.95
pak choi, & rice noodle salad with Nuoc Mam dressing

Antipasti Board £10.95
proscuitto crudo, salami spinata, salami Milano, olives, 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
Battered Haddock Goujons & 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 £16.00
12oz/336g £18.00
not as tender as Fillet but probably the tastiest steak, well trimmed and cut thick.

Rib-Eye Steak 8oz/224g £17.50
12oz/336g £20.00
a very juicy Scottish steak with marbling across the grain.

Fillet Steak 6oz/168g £19.00
8oz/224g £24.50
the finest, most tender & lean of all steaks.

Kangaroo Steak £20.95
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.

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 £2.75

Blue Cheese Sauce
Peppercorn Sauce
Diane Sauce
Garlic Butter

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

House Mixed Salad
New Potatoes
Steamed Rice
Corn on the Cob
Sweet Potato Fries
Homemade Chips
Coleslaw
Fresh Market Vegetables
Garden Peas
Battered Onion Rings
Grill Garnish; Mushrooms & Tomato
Bread Basket with oil and balsamic syrup
Skinny Fries

Add extra sides £3.00 each

House Burgers

Served in a brioche bun with chips (or skinny fries), slaw, and onion rings.

Prime Beef Burger • bacon, mayo, cheddar, lettuce, tomato, red onion & sweet gherkin £12.50

Southern Fried Chicken & Bacon Burger • mayo, cheddar, lettuce, tomato, red onion & sweet gherkin £12.50

Mushroom & Halloumi Burger V • large portabella mushroom with grilled halloumi, lettuce, tomato & sweet gherkin £10.50

Main Courses

Vegan Balti V £11.95
spicy homemade Balti using traditional herbs and spices, with fragrant basmati rice, mini poppadum and mango chutney

Chicken Thai Red Curry £14.95
King Prawn Thai Red Curry £15.95
spicy homemade Thai red curry with aromatic Jasmine rice & shrimp crackers

Deep Fried Grimsby Haddock £12.95
delicious fresh Grimsby fish cooked in beer batter served with hand cut chips and mushy peas

Chicken Caesar Salad £10.95
seared chicken breast, bacon and crisp gem lettuce with a traditional Caesar dressing and croutons

Lasagne £12.95
Delicious traditional lasagne using sheets of egg pasta and our own recipe bolognaise, served with a side salad and garlic bread

Trio of Lincolnshire Sausages £12.95
buttered mash, rich caramelized onion gravy & vegetable medley

Slow Cooked Beef Short Ribs £15.95
Glazed with homemade BBQ sauce, served with apple slaw, grilled corn on the cob & skinny fries

Pan Fried Chicken Breast £13.95
wild mushroom sauce, fried new potatoes & garden vegetables

Fish of the Day
see specials board