



December Racks

Everything will be served seasoned on the rock for you to cook at the table on a very hot volcanic stone. The Stones are smooth and non-porous, the cooking process requires no oil or butter and the result is a healthy option which tastes amazing. On the stone cut a thick slice and then cook to your liking. Turn the steak every now and then to avoid overcooking it or if you like steak rare, remove it from the stone onto the side plate. Please do not touch, lift or pass the stone as they sizzle for a very good reason and don't be tempted to leave your cutlery resting on the stone... it will get hot!!

The stones stay hot for approximately an hour.

Minors under 18 must be supervised at all times, not recommended for children under 12 years.





Rock Menu

Available Tuesday - Saturday Evening 6 - 9pm
8 oz Fillet £29.95

Pre order 10oz fillet £34.95

9oz Sirloin Trimmed of all fat £22.95

10 oz Ribeye Trimmed of all fat £23.95

Haloumi Slices, red pepper, onions & Courgettes (v) £14.95

Salmon Fillet served with a lemon wedge (v). £17.95


All of the above are served with vine tomatoes, flat mushroom & hand cut chips, salad garnish.

Add a dipping sauce for £2.50 Peppercorn or Stilton.

The thickness of each slice of steak may alter the cooking time but here is our suggestion. Time reflects cooking both sides.

Rare 5 - 15 seconds Med/Rare 15 - 25 seconds
Medium 25 - 30 seconds. Med/Well 25 - 45 seconds
Well and above 45 - 60 seconds

You can place all your ingredients onto the rock to heat back up.



Please let a member of the team know if you have any allergies or food intolerances before ordering.