

Taste the experience of

Black Rock Grill

Black Rock Grill is cooking on Volcanic Rock, no oil or fat is used making it a healthier option as well as a tastier option. The Black Rocks are heated to 440°C and are then placed onto our specially designed grill platters. Your choice of meat or fish is placed before you at your table to cook. Your meal will continue to cook while you eat. We hope you enjoy your **Black Rock Grill** Experience

3 Course meal **£25.00**
or choose individually priced courses
(Not Including Travel)

Starters **£6.50**

Chicken liver parfait, french bread toast & chef's fig chutney

Pan fried sea bass on a king prawn & chorizo risotto

Panko king prawns with chilli mayonnaise

Herb salad with baked goat's cheese (v)

Roast pears with balsamic & pine kernels (v)

Mains **£16.50**

Beef & Reef (fillet steak & king prawns)

Moroccan lamb fillet

Marinated king prawns

Fillet of local sea bass

Fillet of cod

King scallops

Kangaroo medallion fillets

Ostrich medallion fillets

Guinea fowl fillets

The Black Rock Mixed Grill **£22.50**

choose any 3 of the above (3 x 5oz Steaks)

Sauces **£1.95**

Garlic mayo, pepper sauce, Roquefort sauce
or garlic butter

Served with a Choice of

Hand cut chips or jacket potatoes with ½ tomato,
field mushroom & side salad.

Desserts **£5.50**

Chocolate & raspberry pavlova

Lemon & lime tart with chantilly cream

Banoffee pie with vanilla ice cream

Mermaid cheeseboard, bath Oliver's & chef's chutney

Please Don't Touch The Rock

Wine List

White Wines

Chablis, Domaine Picq, Burgundy <i>Golden, fresh and fruity, nutty peach flavour</i>	£24.50
Macon Villages Blanc, Burgundy <i>Floral, fruity chardonnay, lemony nuances</i>	£18.75
Muscadet de Sevre et Maine Sur Lie, La Levraudiere, Loire <i>Crisp, dry, and herby flavours, clean nutty finish</i>	£15.95
Sancerre, Domaine de Saint Romble, Loire <i>Dry and crisp, mineral flavours, grass and gooseberry</i>	£23.50
Herringbone Hills, Sauvignon Blanc, Marlborough, New Zealand <i>Lean and fresh, gooseberry and grapefruit flavours</i>	£17.75
Gewurztraminer, Cave de Ribeauville <i>Rich aromas of fruit, flowers, spice, a hint of lychee</i>	£19.25
Pouilly Fuisse, Burgundy <i>Citrus fruit, oak and nutty flavours, clean light finish</i>	£29.50
Mirabello Pinot Grigio, Italy <i>Dry, tangy, herbaceous, citrus freshness</i>	£14.75
Woolloomooloo, Rosé, Australia <i>Fresh, fruity flavour, bursting with summer fruits, hints of toffee</i>	£14.75
Willow Glen Semillon/Sauvignon Australia <i>Elegant, tropical fruit flavour, mellow finish</i>	£13.75

Sparkling Wine and Champagne

Cordon Negro Cava, Rosé, Spain	NV	£17.95
Champagne Cattier, Brut	NV	£29.50
Champagne Cattier, 1 ^{er} Cru, Rose	NV	£39.50
Champagne Cattier, Vintage	2002	£60.00
Champagne Cattier, Brut, by the glass	NV	£6.95

Red Wines

Chateau Les Graves de Barrau, Bordeaux <i>Smooth, soft, plenty of dark fruit flavours</i>	£13.75
Chateau Haut Rian, Premiere Cotes de Bordeaux <i>Aromas of blackcurrant, redcurrant and sherry, long elegant finish</i>	£16.95
Fleurie, Burgundy <i>Véry ripe fruit, elegant and floral, spicy nuances</i>	£21.50
Cotes du Rhone, La font Louisiane, Rhone <i>Summer red fruits, smooth, supple, a hint of spice</i>	£15.75
Willow Glen Shiraz, Australia <i>Deeply coloured, rich dark fruit, oaked chocolate</i>	£14.25
Pasquiers, Grenache Noir <i>Full, dark berry fruit rich flavour, sweet spice, good level of tannin</i>	£14.75
Faustino VII Rioja <i>Medium bodied tempranillo aged in American oak, fine balance of fruit and tannin</i>	£16.75
Concha Y Toro, Casillero Del Diablo Cabernet Sauvignon, Chile <i>Smooth medium bodied wine, taste of plums, cherries, American oak</i>	£15.50
Chateau Vieux Chevrol, Lalande de Pomerol, Bordeaux 2007 <i>Deep red with silky tannins, flavours of red fruits, delicate spices</i>	£24.50
Willow Glen Merlot, Australia <i>Crushed berry aromas, soft tannins, ripe fruit flavours</i>	£14.25
Chianti Riserva, Villa Saletta, Italy <i>Medium bodied red, characteristic note of cherries in the aroma and flavour</i>	£19.50

Dessert Wine

Chateau Vari, Monbazillac,	Half bottle	£13.75
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