

# The Olde Rock Inn

## Starters

<u>GARLIC BREAD</u>	£3.65
<u>GARLIC BREAD WITH CHEESE</u>	£4.45
<u>CHEFS HOMEMADE SOUP OF THE DAY</u> Please check at the bar for varieties available.	£4.65
<u>CRISPY GARLIC MUSHROOMS</u> Served with a garlic mayonnaise & a salad garnish.	£4.95
<u>MOZZARELLA STICKS</u> Mozzarella cheese sticks coated in a seasoned crumb, served on a baby leaf salad with sweet chilli sauce.	£4.95
<u>SPICY CHICKEN WINGS</u> Served with a BBQ sauce dip & salad garnish.	£4.95
<u>LANCASHIRE BLACK PUDDING</u> Served on a baby leaf salad with your choice of stilton or peppercorn sauce.	£4.95

## Snacks & Salads

<u>CHICKEN FILLET SANDWICH</u> Strips of chicken breast fillet in a tasty southern fried crumb, served on a floury bap with a salad garnish.	£4.95
<u>ROAST HAM BAP</u> (with a salad garnish)	£4.75
<u>ROAST BEEF BAP</u> Served hot or cold, with raw or fried onions & salad garnish	£4.95
<u>CHEESE or TUNA BAP</u> (with a salad garnish)	£4.50
<u>PLOUGHMANS PLATTER</u> Mature cheddar cheese, salad and assorted pickles served with a bread roll and butter.	£8.95
<u>TUNA OR ROAST HAM SALAD</u> Served with our homemade chips.	£8.95
<u>JACKET POTATO</u> Served with baked beans, tuna & mayo or mature cheddar.	£4.95

# THE HOT ROCK

**What is "THE HOT ROCK"?** It's a unique, delicious & healthy interactive dining experience that allows your meat to be presented cooking on our volcanic rocks at your table. You can enjoy a meal freshly prepared and cook it to your personal taste.

This method of dining uses a very high temperature rock that sears in all the natural juices, flavours and nutrients. All our produce is trimmed of fat and no oils are used in the cooking process. This guarantees a taste that is unique to THE HOT ROCK dining experience.

For the perfect HOT ROCK grill experience, simply cut one or two bite size pieces off your chosen meat and cook individually just to your liking. If you like your meat rare just ask for a side plate then you can take your steak off the rock before it cooks through.



**CAUTION:**

**THE HOT ROCK'S ARE SUPERHEATED TO 440°C AND ARE VERY HOT. DO NOT TOUCH THE ROCKS OR REST YOUR CUTLERY ON THEM. NOT RECOMMENDED FOR CHILDREN.**

## Steaks

<u>GAMMON</u> (approx 12oz)	£11.95	<u>SIRLOIN</u> (approx 12oz)	£16.95
<u>RUMP STEAK</u> (approx 12oz)	£12.95	<u>FILLET</u> (approx 8oz)	£19.95
<u>RIBEYE STEAK</u> (approx 12oz) (not available on the HOT ROCK)	£14.95	<u>STEAK SAUCES</u> Creamy Stilton, Diane or Peppercorn	£2.95
<u>STEAK COATERS</u> Rubbed onto the steak prior to cooking – choose from Peppersteak or Southern BBQ (not available on the HOT ROCK)			£1.75

**PLEASE STATE WHEN ORDERING IF YOU WOULD LIKE YOUR STEAK SERVED ON THE HOT ROCK OR COOKED IN THE TRADITIONAL WAY**  
**ALL OF OUR BEEF STEAKS ARE SERVED WITH HOMEMADE CHIPS, GARDEN PEAS, MUSHROOM, TOMATO & ONION RINGS**

## Others, Fish & Vegetarian

<u>MIXED GRILL</u> Rump steak, lamb chop, pork chop, gammon, kidney, liver, sausage, egg, mushroom, tomato & onion rings	£13.45
<u>BARNSELY CHOPS</u> (approx 16oz)	£14.95
<u>CHICKEN CURRY</u>	£11.45
<u>BRAISED STEAK</u>	£10.95
<u>ROAST HAM &amp; EGGS</u>	£10.45
<u>LASAGNE</u> Served with homemade chips & salad.	£10.95
<u>CHILLI CON CARNE</u>	£10.45
<u>BEER BATTERED HADDOCK</u> (approx 8/10oz)	£11.45
<u>BREADED PLAICE</u> (approx 8/10oz)	£10.45
<u>SCAMPI</u> (Wholesale)	£11.45
<u>VEGETABLE STEW</u> Sweet potato, celeriac, green beans, broccoli, carrots, tomatoes & onion. (V)	£9.95
<u>MIXED BEAN CHILLI</u> (V)	£9.95
<u>BUTTERNUT SQUASH, SPINACH &amp; WALNUT</u>	
<u>LASAGNE</u> (V)	£10.45

*Unless otherwise stated all of the above meals are served with our homemade chips and garden vegetables. Jacket potato, rice, salad & baked beans are available as alternatives to these.*

## Small Plate Menu

(smaller portions – ideal for children or those after a lighter meal)

<u>EGG &amp; CHIPS</u>	£4.25
<u>SAUSAGE &amp; CHIPS</u>	£5.45
<u>ROAST HAM, EGG &amp; CHIPS</u>	£6.25
<u>GAMMON STEAK</u> Served with egg or pineapple.	£6.75
<u>GAMMON STEAK</u> (approx 6oz)	£6.95
<u>SOUTHERN FRIED CHICKEN GOUJONS</u>	£6.25
<u>BREADED HADDOCK FILLET</u>	£6.45
<u>SCAMPI</u> (Wholesale)	£6.45
<u>BRAISED STEAK</u>	£6.25

## Side Orders

<u>BOWL OF HOMEMADE CHIPS</u>	£2.35
<u>CHEESY CHIPS</u> A bowl of our homemade chips topped with mature cheddar.	£3.25
<u>ONION RINGS</u>	£2.25
<u>SIDE SALAD</u>	£2.50
<u>FLOURY WHITE BAP WITH BUTTER</u>	£0.95

**ALL OF OUR MEALS ARE HOME MADE USING, WHERE POSSIBLE, LOCALLY SOURCED PRODUCE. PLEASE ORDER AT THE BAR WHEN READY.**  
**ALLERGEN INFORMATION AVAILABLE – PLEASE ASK A MEMBER OF STAFF FOR OUR ALLERGEN FOLDER.**

## Desserts

### BELGIAN SUGAR WAFFLE

Hot Belgian waffle topped with vanilla ice cream & drizzled with toffee sauce. £5.25

### BANANA SPLIT

Served with freshly whipped cream, vanilla ice cream & drizzled with chocolate sauce. £4.95

### STICKY TOFFEE PUDDING

Homemade sticky toffee pudding served hot with your choice of custard, cream or vanilla ice cream. £5.45

### CHOCOLATE BROWNIE PUDDING

Homemade chocolate pudding served hot with your choice of custard, cream or vanilla ice cream. £5.45

### JAM ROLY POLY

Homemade suet roll filled with raspberry jam and served with your choice of custard, cream or vanilla ice cream. £5.25

### CHEESE BOARD

A generous selection of brie, stilton, mature cheddar plus a guest cheese, served with a variety of crackers. £5.95

### ASSORTED ICE-CREAM

Vanilla, mint choc chip, rum & raisin, honeycomb, strawberry or chocolate, topped with freshly whipped cream and sugar curl wafers.  
3 Scoops £4.50  
2 Scoops £3.15

## Hot Beverages

TEA £1.40

ESPRESSO £1.50  
A single shot of intense espresso.

LATTE £2.45  
Espresso & hot steamed milk topped with foamed milk.

CARAMEL MACCHIATO £2.65  
Espresso, vanilla syrup & hot steamed milk topped with foamed milk & drizzled with caramel sauce.

LIQUEUR COFFEE  
Made with any liqueur / spirit of your choice – please ask at bar for prices.

DECAFFEINATED COFFEE (instant) £1.40

AMERICANO £1.95  
Regular coffee with cream & sugar on the side.

CAPPUCCINO £2.45  
Espresso topped with 50/50 steamed milk & foamed milk.

HOT CHOCOLATE £2.75  
Rich chocolate base with hot steamed milk topped with freshly whipped cream & drizzled with chocolate sauce.

MOCHA £2.75  
Espresso, chocolate & hot milk topped with freshly whipped cream.

## Red Wine

### HOUSE WINE (SPAIN)

Small (125ml) - £2.20 Large (250ml) - £4.40 Bottle - £13.20

*Other wines available by the glass – Please ask at bar for current selection*

ANDES PEAKS MERLOT (CHILE) £16.95

A medium bodied wine which has a blackberry and plum aroma and fruity herbaceous palate.

CONCHA Y TORO CABERNET SAUVIGNON (CHILE) £17.95

Full of blackcurrant fruit, this is medium bodied and very easy drinking.

PANTHERAS MALBEC (ARGENTINIA) £18.95

With lush fruit flavours and a nose of blackberry fruits, this is a rich & well balanced wine with mineral, spice and toast notes on a fruit-filled finish.

DEAKIN ESTATE SHIRAZ (AUSTRALIA) £20.95

Rich with dark berry fruits and plum, the palate is enhanced by the medium tannins and good length.

CASTELLANI CHIANTI (ITALY) £20.95

Medium-bodied floral red with violets and cherry blossom bursting into bloom on the nose. The palate is fresh and racy with a fine weight of crisp red and black fruit, cinnamon spice and ripe, savoury tannins.

CAMPO VIEJO CRIANZA RIOJA (SPAIN) £21.95

Selected from Bodegas Campo Viejo this wine is soft and mellow with a typical oaky nose and strawberry fruit of the Tempranillo grape.

## White Wine

### HOUSE WINE – SWEET, MEDIUM or DRY (SPAIN)

Small (125ml) - £2.20 Large (250ml) - £4.40 Bottle - £13.20

*Other wines available by the glass – Please ask at bar for current selection*

BLAUMEISTER LIEBFRAU MILCH (GERMANY) £14.95

A soft and fruity wine which is an excellent and popular example of this German Classic.

ANDES PEAK SAUVIGNON BLANC (CHILE) £16.95

This dry, fresh and complex tasting wine has a yellow-greenish colour with fresh zingy fruit aromas.

PINOT GRIGIO PRINCIPATO (ITALY) £17.95

Pale straw yellow colour, delicate floral and fruity aromas, crisp and fresh on the palate. Highly versatile.

BOSCHENDAL CHENIN BLANC (SOUTH AFRICA) £18.95

Un-Oaked fruit led style, tropical & citrus fruit flavours with fresh zingy finish.

SERLE NOIR CHARDONNAY (FRANCE) £19.95

Characteristic aromas of white flowers together with peach and pear. Nice mouthfeel complemented with buttery flavours that go on and on.

WOLF BLASS CHARDONNAY (AUSTRALIA) £22.95

A full flavoured, rich, ripe, white wine in the classic and distinctive style of Aussie Chardonnay.

## Champagne & Sparkling Wine

CANALS & NUBIOLA BRUT CAVA (SPAIN) £20.95

Pale straw yellow in colour with clean Mediterranean fruit aromas, melon and nectarine. Has a certain sweetness which is in harmony with its slight acidity.

ITALIA PROSECCO (ITALY) 20cl (Individual Bottle) – £5.95 or 75cl – £21.95

Pale green with lemon hues, hints of apple and peach on the nose with light and delicate with citrus notes - this wine is dry, soft and creamy.

GREMILLET BRUT SELECTION NV (FRANCE) £44.95

Fresh floral aromas mixed with characteristic toasty yeast overtones, which are balanced by richer fruit and classic baked biscuit flavours with crisp citrus finish.