

“Taste The Experience”.....



All rock meals are served with a choice of chipped, sauté, jacket or new potatoes, mixed Mediterranean vegetables or salad.

FROM THE LAND

Rock Grilled 8oz Fillet Steak £15.50

Rock Grilled 10oz Sirloin Steak £ 11.50

Rock Grilled 10oz Rib Eye Steak £ 11.50

Rock Grilled Minted Lamb Steak £ 10.50

Rock Grilled Chicken Fillet £ 8.50
Have it plain grilled or smothered with Cajun or BBQ spices

Rock Grilled Veg & Haloumi £ 8.50
Chunks of red onion, cherry tomatoes, peppers, Haloumi cheese and button mushrooms skewered and served sizzling on the rock.

FROM LAND & SEA

Reef & Beef £13.75
A combination of Rib Eye Steak and Prawns.

SIDE ORDERS

Steak Sauces
Diane, Pepper or Stilton £ 1.75

Onion Rings £ 1.75
Mushrooms £ 1.75

What is Black Rock Grill? It's a unique, delicious, healthy interactive dining experience that allows your meal 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 whether it's rare, medium, or well done.

The unique Black Rock Grill method of dining uses super heated 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 Black Rock Grill dining.

For the perfect Black Rock Grill experience, simply cut one or two bite size portions off your chosen meal and lay them on the rock to sear and cook to your liking.

We want you to enjoy your meal so please don't touch the rock, its very very hot, and ensure that poultry is cooked right the way through.

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CAUTION

The Rocks have been superheated they will burn you if touched. Don't touch the rocks

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