

# RANDALLS WINE AND DINE

## The ROCKMOUNT RESTAURANT & BAR

PINT  
BRED, BRED ZERO  
OR BRED  
STOUT  
£4

£24 | 2 courses    £30 | 3 courses

Lunch and Dinner, Mon-Sat

Available from 1st October until late November

BOTTLE  
OF HOUSE  
RED, WHITE  
OR ROSÉ  
£15

### STARTERS

**Local Pumpkin and Ginger Soup**, toasted pumpkin seeds, crispy kale, sourdough bread and butter (vg)(gfo)

**Fish Cakes**, lemon mayonnaise, cucumber and watercress salad

**Halloumi, Corn and Local Courgette Fritters**, chilli honey dressing (v)(gf)

**Ham, Shallot and Gruyere Cheese Quiche** topped with rocket salad and honey vinaigrette dressing

**Ham Hock Rilette**, spiced apple chutney, cocktail gherkins, crispy chicken skins, sourdough toast (gfo)

### MAINS

**Beer Battered Fish and Chips**, garden peas, tartare sauce and lemon wedges (gfo)

**6oz Sirloin Steak**, garlic butter, hand cut chips (*upgrade to any other of our sauces for £1.50 extra*) (gfo)

**Moules** in white wine, garlic, Guernsey cream and parsley with sourdough bread and butter (gfo)

**Local Spiced Pumpkin and Mushroom Risotto**, feta cheese, pumpkin seeds, crispy kale (v)(vgo)

**Sundried Tomato Paste, Fig and Feta Flat Bread**, caramelised onion marmalade, rocket and prosciutto (vo)(vgo)

### DESSERTS

**Banana Split**, salted caramel peanut sauce, vanilla ice cream, whipped cream, chocolate shavings (gf) (*dfo option available with cherry cola sorbet instead of ice cream and cream*)

**Ginger Sticky Toffee Pudding**, toffee sauce and vanilla ice cream

**Lemon and Lime Posset**, raspberry compôte (gf)

**Ice Cream or Sorbet** 2 scoop

**Cheese Board**