



New Years Eve 2025



THE ROCKY

v - vegetarian, vg - vegan, gf - gluten free, gfo - gluten free option, vo - vegetarian option, vgo - vegan option



FREE

Glass of prosecco & canapes on arrival or glass of wine, pint of beer

FREE

Glass of prosecco at midnight

*We require a pre order & a 50% deposit by 10/12/25



DJ LEON ROBERTSON
& DANCE FLOOR

Starters

TWICE BAKED BRIE & THYME SOUFFLE

Creamed leeks & grated Parmesan (v)

SEARED SCALLOPS

Crispy pancetta, cauliflower purée, roasted cauliflower, toasted almonds, curry oil, samphire

6 LOCAL OYSTERS

Mulled wine shallot vinegar (gf)

PORK, VEAL & PISTACHIO TERRINE

Red onion marmalade, cornichons, sourdough toast (gfo)

TRUFFLED WILD MUSHROOMS

Garlic cream sauce on toasted brioche with spinach & parmesan shavings (v, vgo)



Mains

SURF N TURF FILLET STEAK

Tiger prawns roasted in garlic butter, hand cut chips, winter greens, warm cherry tomato salsa (gf)

LOBSTER, KING PRAWN & CRAB LINGUINE

Cherry tomatoes & chilli, spinach, parsley & Parmesan shavings

ROASTED LAMB FILLET

Potato terrine, carrot puree, baby carrots, crispy kale, shallot & rosemary Jus

PEA AND SHALLOT RAVIOLI

Pea purée, Kale & mint Pesto, sautéed wild mushrooms & peas, toasted hazelnut butter, feta (v, vgo)

FILLET OF TURBOT

Crab, lemon & dill crushed potatoes, grilled Tenderstem broccoli, mussels, salsa verde, sea herbs

Desserts

PEAR & APPLE TARTE TATIN

Vanilla ice cream

TRIPLE CHOCOLATE MOUSSE

Vanilla cream, honeycomb

LEMON CREME BRULEE TART

Raspberries, white chocolate shortbread

CHEESE BOARD

3 cheeses, chutney, crackers celery & grapes (gfo)

ICE CREAMS

SELECTION OF OUR ICE CREAMS /SORBETS (gfo, vgo)

