



THE ROCKY



MONDAY TO FRIDAY - 2.30PM - 4.30PM, SATURDAYS 12:00PM - 3:00PM

STARTERS & NIBBLES

SOURDOUGH BREAD

Olive oil & balsamic (gfo) **£5.25**

MARINATED OLIVES (gfo) **£4.75**

HALLOUMI FRIES

Chilli jam (v) **£8.00**

HAND CUT CHIPS/ SKIN ON FRIES

£5.25

SWEET POTATO FRIES **£6.3**

GARLIC BREAD **£5.25**

**GARLIC BREAD
WITH CHEESE** **£6.10**

**COURGETTE
FRITES** (vg, gfo) **£6.30**

SEAFOOD PLATE

Smoked salmon,
local crab meat,
mackerel pâté,
2 king prawns (shell on),
bread & butter (gfo) **£17.35**



**ALL PRODUCTS ARE LOCALLY SOURCED
WHERE POSSIBLE & COOKED FRESH TO ORDER.
DURING BUSY PERIODS, THIS CAN TAKE UP
TO 30 MINUTES, SO PLEASE BE PATIENT
WITH US—IT WILL BE WORTH THE WAIT.**

SANDWICHES

(all served with salad, coleslaw and crisps.)

**UPGRADE TO SKIN ON FRIES
OR CHIPS** **£2.10**

CLUB

Crispy bacon, mayo,
chicken, salad (gfo) **£13.15**

SHRIMP PO BOY BRIOCHE BAGUETTE

Shredded lettuce, tomato,
spicy mayo **£13.15**

SIRLOIN STEAK

Caramelised onions & rocket
served in a ciabatta **£15.50**

TANDOORI CHICKEN BRIOCHE BAGUETTE

Garlic mayo, shredded lettuce,
mango salsa **£14.15**

FISH FINGER

Tartare sauce & salad **£12.10**

GUERNSEY CRAB

Lemon marie rose,
rocket (gfo) **£15.95**

CHICKEN & HAZELNUT PESTO

Avocado, roast tomatoes,
rocket (gfo) **£12.60**

GRILLED HALLOUMI

Sweet potato houmous,
rocket, roasted red peppers,
pesto dressing **£12**

Add prosciutto - **£2.10**

Add feta - **£1.60**

MOULES MARINIÈRE

With cream or Thai green curry,
skin on fries or bread (gfo)

(small) **£11.70** (large) **£17.85**

JOHN SMITH'S BEER BATTERED FISH & CHIPS

Hand cut chips, garden green
peas, tartare sauce (gfo)

(small) **£14.20** (regular) **£17.35**

BURGERS

(gfo available)



BEEF BURGER **£17.35**

CHICKEN BURGER **£17.35**

VEGAN BURGER **£16.30**

PIZZAS

10 inch (gf) pizzas available



MARGHERITA (V) **£12**

PEPPERONI **£14.10**

VEGAN **£11**

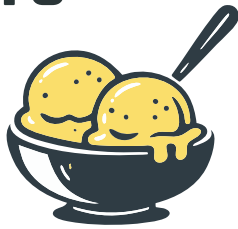


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ICE CREAMS SORBETS



TWO SCOOPS OF HOMEMADE ICE CREAM OR SORBET
with a shortbread biscuit (gfo)

ICE CREAM FLAVOURS

Vanilla, chocolate, blackberry ripple & white chocolate ice cream, salted caramel, mint choc chip, cookie dough & clotted cream, also vegan vanilla & chocolate (n)

SORBET FLAVOURS (vg)

Blood orange, passionfruit, raspberry, mango, lemon, cherry cola

HOMEMADE DESSERTS

Dish includes local produce

STICKY TOFFEE GINGER PUDDING

Toffee sauce, vanilla ice cream, or clotted cream



TIRAMISU CHOCOLATE BROWNIE

Vanilla ice cream (gf)



POACHED PEAR & BLACKBERRY PAVLOVA

Roasted figs, vanilla whipped cream, toasted walnuts, cinnamon syrup, mint (n)



VANILLA CREME BRULEE

Berries, hazelnut short bread (n)



CHOCOLATE & PEANUT BUTTER SUNDAE

Chocolate & peanut butter sundae, chocolate meringue, peanut butter & caramel sauce, cinnamon whipped cream, vanilla ice cream, chocolate fudge pieces (gf, n)



CHEESEBOARD (gfo) £10



SERVED: 12-4.30PM

HOMEMADE SCONES WITH TEA OR COFFEE £6

HOMEMADE SCONES WITH PROSECCO £9