



# HIGH ROCKS



## Menu

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# A La Carte



<b>CREAM OF TOMATO SOUP*</b>	£4.50
<b>FRENCH ONION SOUP</b> with cheese crouton	£4.80
<b>GAME &amp; PORK TERRINE</b> with toasted brioche & red onion relish*	£7.50
<b>TOAST DANOISE</b> scrambled eggs & smoked salmon on wholemeal toast, topped with capers	£9.00
<b>SLICED SMOKED DUCK BREAST</b> on a bed of mixed leaves drizzled with honey & lemon dressing	£7.50
<b>SMOKED SALMON</b> topped with finely sliced red onion rings & gherkins	£8.00
<b>SLICED PARMA HAM &amp; MELON*</b>	£6.50
<b>TIGER PRAWNS</b> with garlic, diced chillies, olive oil & whole roasted chillies	£9.50
<b>LASAGNE</b> layers of pasta with Bolognese, cheese & tomato sauce, sprinkled with Parmesan cheese*	£8.50
<b>PANCAKE CANELLONI</b> filled with ricotta & spinach, in a tomato & cheese sauce, sprinkled with Parmesan cheese	£8.50
<b>SPAGHETTI WITH CRAB</b> in olive oil with garlic, chilli, parsley & cherry tomatoes	£9.00

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<b>FILLETS OF LEMON SOLE &amp; SCAMPI</b> in a creamy cheese sauce with tarragon, glazed with Parmesan cheese, served with vegetables of the day	£14.50
<b>POACHED SALMON</b> in a cream & Champagne sauce with toasted almonds,* with vegetables of the day*	£12.50
<b>CHICKEN BREAST</b> in a cream sauce with a julienne of crispy pancetta, served with vegetables of the day	£12.50
<b>FILLET OF PORK SALTINBOCCA</b> with sage & Parma ham in a white wine sauce, with vegetables of the day*	£13.00
<b>BREAST OF DUCK</b> sliced & served in a plum sauce with pak choi, served with vegetables of the day*	£13.50
<b>SLICED SADDLE OF LAMB</b> with woodland mushrooms in a Madeira sauce, with vegetables of the day	£15.50
<b>GRILLED SIRLOIN STEAK</b> served with grilled tomato, mushrooms & hand cut fries	£17.00
<b>GRILLED RIB EYE STEAK</b> served with grilled tomato, mushrooms & hand cut fries	£17.00
<b>MEDALLIONS OF FILLET STEAK AU POIVRE</b> black peppercorn sauce with cream, brandy & shallots, served with vegetables of the day	£18.00
<b>FILLET STEAK MONACO</b> wrapped in bacon, on a crouton in a sherry & cream sauce topped with asparagus, served with vegetables of the day	£19.00
<b>CHATEAUBRIAND BEARNAISE</b> (2 people) large grilled Fillet sliced & served with Bearnaise sauce, with grilled tomatoes, mushrooms & hand cut fries	£39.50
<b>WILD MUSHROOM RISOTTO</b> sprinkled with Parmesan cheese*	£11.50

MAIN COURSES come as described. Any additional or alternative vegetables will be charged for  
Saute Potatoes £2.00 Creamy Mash £2.00 Hand Cut Fries £2.00 Lyonnaise Potatoes £2.00  
Buttered Peas £2.00 Spinach £2.50 Cauliflower Cheese £2.00 Green Beans £2.50 Carrots £1.50  
Mixed Salad £3.00 Tomato & Onion Salad £3.00 Green Leaf Salad £3.00

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<b>CRÈME BRULEE</b> with caramelised sugar topping*	£5.50
<b>WINTER BERRY CHEESECAKE</b> with fruit compote*	£5.50
<b>BUDINO</b> sponge fingers soaked in rum & raisins in a baked egg cream, served with crème Anglaise	£5.50
<b>WHITE &amp; DARK CHOCOLATE MOUSSE</b> with black cherry sauce	£5.50
<b>TIRAMISU</b> sponge fingers soaked in coffee & Tia Maria, layered with mascarpone & cream	£5.50
<b>FRESH FRUIT SALAD</b> in a light lemony syrup*	£5.50
<b>ENGLISH &amp; CONTINENTAL CHEESES</b> with biscuits, celery & grapes*	£6.50
<b>COFFEE</b> with mint chocolates	£2.50

Items marked with a **red star\*** are available on our set menu.

\*Contains nuts. Whilst every care is taken, we cannot guarantee any of our dishes to be free of nut traces.

Parties of 10 or more in number will have to pre-order & may have to restrict their choice.

Menu changes regularly. If pre-ordering please check for current Menu.

Opening times; Monday to Friday; Lunch 12 noon to 2.30pm.

Dinner 7pm to 10.30pm. Saturday 12 noon to 10.30pm.

Sunday; food served all day 12 noon to 9.00 p.m.

This menu valid from 16.11.2011



# Set Menu



Available every day, including Sunday Lunch

**SUNDAY LUNCH** 3 COURSES £16.50 2 COURSES £12.50

**REST OF THE WEEK** 3 COURSES £18.50 2 COURSES £14.50

**CREAM OF TOMATO SOUP**

**SLICED PARMA HAM & MELON**

**GAME & PORK TERRINE** with toasted brioche & red onion relish

**LASAGNE** layers of pasta with Bolognese in a tomato & cheese sauce, sprinkled with Parmesan cheese

**POACHED SALMON** in a cream & Champagne sauce with toasted almonds\*

**FILLET OF PORK SALTINBOCCA** topped with sage & Parma ham in a white wine sauce

**BREAST OF DUCK** sliced & served in a plum sauce with pak choi

Main Courses above served with Chefs choice of Vegetables & Potatoes. Any other vegetables will be charged for.

**WOODLAND MUSHROOM RISOTTO** sprinkled with Parmesan cheese

**PRIME ROAST BEEF** (Sunday Lunch) with Yorkshire pudding & gravy, served with Roast Potatoes & fresh Vegetables

**ROAST OF THE DAY** (Sunday Lunch) served with Roast Potatoes & fresh Vegetables

**CRÈME BRULÉE** with caramelised sugar topping

**WINTER BERRY CHEESECAKE** with fruit compote

**FRESH FRUIT SALAD** in a light lemony syrup

**ENGLISH & CONTINENTAL CHEESES** with biscuits, celery & grapes

**SUNDAY LUNCH CHILDREN'S MENU** £9.50

Sliced Melon **OR** Cream of Tomato Soup

Chicken Strips in Breadcrumbs with Chips **OR** Roast Beef with Roast Potatoes & Vegetables

Vanilla Ice Cream with chocolate sauce **OR** Fresh Fruit Salad in a light lemony syrup

\*contains nuts

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Please check for current menu if pre-ordering

# Snacks Menu

Downstairs Pub only, not available in Giuseppe's Restaurant

**BACK BACON, BRIE & TOMATO CIABATTA** £7.00

**SPICY CHICKEN BAGUETTE** with garlic, onions & chilli £7.00

**PORK SAUSAGE & FRIED ONION BAGUETTE** with English mustard £6.00

**STEAK & ONION BAGUETTE** £9.00

**TOMATO & MOZZARELLA CIABATTA** with olive oil & basil dressing £6.00

**ROAST BEEF BAGUETTE** with salad & horseradish sauce £8.50

**PRAWN SALAD** with Marie Rose sauce £6.50

**SPAGHETTI BOLOGNESE** sprinkled with Parmesan cheese £8.00

**PANCAKE CANELLONI** filled with ricotta & spinach in a cheese & tomato sauce, with Parmesan cheese £8.50

**PENNE** with olive oil, chilli & diced bacon £8.50

**LASAGNE** layers of pasta with Bolognese, tomato & cheese sauce, sprinkled with Parmesan £8.50

**TAGLIATELLE CARBONARA** with cream, pancetta, egg yolk & Parmesan cheese £8.50

**HAM OR CHEDDAR PLOUGHMANS** £5.50

**FRENCH ONION SOUP** with cheese crouton £4.80

Side Salads (mixed leaf or tomato & onion) £3.50 Baguette & butter 80p Garlic Bread £1.80

**CHILDRENS DISHES**

**SLICED HAM & CHIPS** £5.00

**CHICKEN STRIPS IN BREADCRUMBS WITH CHIPS** £6.00

**PORK SAUSAGE, BAKED BEANS & CHIPS** £6.00

**SPAGHETTI BOLOGNESE WITH PARMESAN CHEESE** £6.00

**HOT CHOCOLATE** £2.00

**CREAM TEA; POT OF TEA, 2 FRUIT SCONES, CREAM, RASPBERRY & STRAWBERRY JAM** £5.50 per person

**Our Tea selection;** Darjeeling, Earl Grey, Assam, Chai, Ceylon, Traditional Afternoon, Everyday Decaffeinated.

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# Wine list



## White Wines

	<b>HOUSE WINE</b> Italy Podere Vaglie, Novita Trebbiano Grechetto	£14.50
1	<b>SAUVIGNON BLANC</b> Chile Tierra Antica 2010	£18.00
2	<b>SAUVIGNON BLANC</b> New Zealand Saint Clair Bishops Leap 2011	£24.00
3	<b>SEMILLON CHARDONNAY</b> Australia Berton Vineyards, Opal Ridge 2010	£18.00
4	<b>CHARDONNAY</b> Chile Las Camarcus 2009	£18.00
5	<b>CHENIN BLANC</b> South Africa Hazy View	£16.50
6	<b>FRASCATI</b> Italy St Marco Ruffinella 2010	£17.00
7	<b>PINOT GRIGIO</b> Italy Podere Vaglie, Sollazzo Premio 2010	£18.50
8	<b>MACON VILLAGES</b> France Cave de Lugny 2009	£22.50
9	<b>CHABLIS</b> France 1er Cru Mont Mains 2009	£31.50
10	<b>MUSCADET</b> France Sur Lie Ch. De Chasseloir 2010	£18.00
11	<b>SANCERRE</b> France Domaine Millet 2010	£29.50
12	<b>PIESPORTER MICHELSBURG</b> Germany Sonnen Garten 2010	£15.50
13	<b>FLINT DRY</b> England Chapel Down 2010	£19.50

## Rose Wines

	<b>HOUSE ROSE</b> Italy Cerasulo d'Abruzzo 2010	£14.50
14	<b>ROSE D'ANJOU</b> France Lamarte 2009	£15.50
15	<b>PINOT GRIGIO BLUSH</b> Italy Podere Vaglie Sollazzo Premio 2010	£19.50

## Sparkling Wines & Champagnes

16	<b>SPUMANTE MEDIUM</b> Italy San Silvestro NV	£19.50
17	<b>HOUSE CHAMPAGNE</b> France Moutard Prestige NV	£33.00
18	<b>ROSE CHAMPAGNE</b> France Moutard Prestige NV	£38.00
19	<b>CREMANT DE BOURGOGNE ROSE</b> France Champagne Moutard NV	£23.00
20	<b>BRUT CUVE CLOSE</b> France Veuve Chapelle NV	£19.50
21	<b>MOET &amp; CHANDON</b> France NV	£50.00
22	<b>BOLLINGER VINTAGE</b> France Grande Annee 2002	£85.00

## Half Bottles Red & White

10/2	<b>MUSCADET</b> France	£9.50
17/2	<b>HOUSE CHAMPAGNE</b> France	£18.50
30/2	<b>CHIANTI CLASSICO</b> Italy	£14.00
40/2	<b>COTES DU RHONE</b> France	£9.50

## Wine by the Glass

	125ml	175ml
<b>HOUSE WHITE, RED OR ROSE</b>	3.20	3.80
<b>SEMILLION CHARDONNAY</b> Australia	4.20	4.80
<b>PINOT GRIGIO</b> Italy	4.20	4.80
<b>MERLOT</b> Chile	4.20	4.80
<b>SHIRAZ</b> Australia	4.20	4.80



# Wine list



## Red Wines

	<b>HOUSE RED</b> Italy Novita Sangiovese Merlot, Podere Vaglie	£14.50
23	<b>MERLOT</b> Chile Tierra Antica 2010	£18.00
24	<b>SHIRAZ CABERNET</b> Australia Opal Ridge, Berton Vineyards 2010	£18.00
25	<b>PINOT NOIR</b> Argentina Michel Torino 2010	£19.00
26	<b>PINOT NOIR</b> New Zealand Tuatara Bay, Saint Clair 2010	£28.00
27	<b>MALBEC</b> Argentina Andeluna 2010	£23.00
28	<b>PINOTAGE</b> South Africa Hazy View 2010	£19.00
29	<b>RIOJA CRIANZA RIVALLANA</b> Spain Ondarre 2008	£20.50
30	<b>CHIANTI CLASSICO</b> Italy Geneste 2007	£24.00
31	<b>BAROLO</b> Italy Nicoletto 2005/2006	£32.50
32	<b>VALPOLICELLA CLASSICO</b> Italy Fabbiano 2009	£24.00
33	<b>PRIMITIVO</b> Italy Leon de Castris 2008/2009	£25.00
34	<b>LES GAILLOU BORDEAUX</b> France Chateau Sapins 2009	£17.50
35	<b>ST. EMILION</b> France Chateau la Grande Clotte 2007	£28.50
36	<b>BEUJOLAIS VILLAGES</b> France Chateau de Souzy 2010	£19.50
37	<b>MORGON</b> France Domaine de l'Oseraie 2009	£26.00
38	<b>FLEURIE</b> France des Grands Cedres 2009	£28.00
39	<b>CHATEAUNEUF DU PAPE</b> France Domaine de Grand Tinel 2006	£28.50
40	<b>COTE DU RHONE</b> France Les Vignes du Prince 2010	£17.50
41	<b>GEVREY CHAMBERTIN</b> France Domaine Marchand Grillot 2007	£40.00
42	<b>NUITS ST GEORGES</b> France Domaine Machard de Gramont 2006	£39.00

If a particular vintage or label is not available an alternative will be offered.

