

STARTERS

CHICKEN LIVER PARFAIT melba toast	7
SPICY BEEF CROQUETTES wholegrain tartare	5
ROAST JERUSALEM ARTICHOKE goats cheese, rocket, pomegranate	8
HUMMUS grilled bread	4
CRISPY FRIED CALAMARI garlic mayo	8
COQUILLES ST JACQUES scallop, mushroom, parmesan	8
BURRATA warm tomatoes, salsa verde	9
SALMON GRAVADLAX house cured, grilled bread	10

CLASSICS

FISH PIE garlic green beans	12
CHARGRILLED TUNA STEAK avocado, tomato & red onion salsa	16
GRILLED CHICKEN, AVOCADO & BACON SALAD house dressing	12
ROCKY'S FISH & CHIPS beer battered haddock, pea purée	13
BBQ PORK RIBS (whole / half) marinated in our steak sauce, dripping fries	19/13
PEPPERED STEAK SALAD fillet steak, spring onion, warm tomatoes, salsa verde	16
GRILLED STONE BASS STEAK winter greens, red skinned mash, lemon & chive hollandaise	25

VEGETABLES

GARLIC GREEN BEANS	all 4.5
WINTER GREENS	
CREAMED SPINACH	
THICK CUT ONION RINGS	
BRAISED RED CABBAGE	
CELERIAC PUREE	
HOUSE SALAD	

SPUDS

BEEF DRIPPING FRIES	all 4
RED SKINNED MASH	
GRILLED SWEET POTATO	

STEAKS

British Native Breeds, dry aged & butchered in house.
Served with béarnaise, green salad & dripping fries

CHEFS CUTS

Great to share, our bigger cuts vary in weight, see board

CHATEAUBRIAND
PORTERHOUSE
CÔTE DE BOEUF
DOUBLE ENTRECÔTE



SINGLE CUTS

T-BONE (20^{oz})	35
RIBEYE (10^{oz})	25
CENTRE CUT FILLET (8^{oz})	30
SIRLOIN (12^{oz})	29

STEAK FRITES Served 12-7pm 10
béarnaise, ask for todays cut

BURGERS

Minced in house with cross rib, served with dripping fries

CLASSIC HAMBURGER (single / double)	11/14
4 ^{oz} patty, stacked with dill pickle, iceberg lettuce & steak sauce mayo	
BLACK ANGUS BURGER	17
10oz steak burger minced with chilli, onion, garlic & capers	

ICE CREAM

Ask for today's flavours

WAFFLE CONE	2
BRANDY SNAP BASKET (3 scoops)	4.5
THICK CREAMY MILKSHAKE	4.5

PUDDINGS

DARK CHOCOLATE BROWNIE & VANILLA ICE CREAM	all 6.5
PEAR, APPLE & BLACKBERRY CRUMBLE	
STICKY TOFFEE PUD	
TODAY'S CHEESECAKE	

Sophie's
STEAKHOUSE

TAKE AWAY
Now available

STEAK CLUB APP