

ALFRED'S

AT THE ROCK HOTEL

Sunday Lunch

M E N U

Starters

SOUP OF THE DAY — £9.00
Served with Fresh House Bread (V)

PRAWNS PIL-PIL — £14.00
King Prawns, Garlic, Red Chilli, Sweet Paprika, Extra Virgin Olive Oil (S)(GF)

HUMMUS & CONFIT PADRÓN PEPPERS — £9.00
Virgin Olive Oil, Garlic Flatbread (V)(VG)(GF)

VINE TOMATO & MANCHEGO CURADO SALAD — £14.00
Manzanilla Olives, Bush Basil & Pistachio Pesto (V)(N)(D)

Mains

ROAST AGED RIBEYE OF BEEF — £29.00
Yorkshire Pudding, Horseradish Relish, and Pan Gravy (D)

ROAST CHICKEN WITH SAGE STUFFING — £21.00
House Breadcrumbs, Lemon, Herbs, Rich Gravy (N)

MIX OF CHICKEN & BEEF ROAST — £27.00
Combination of Aged Ribeye and Roast Chicken with Sage Stuffing, Yorkshire Pudding, and Gravy (N)(D)

SEARED JOHN DORY — £22.00
Capers, Pickled Lemon, Butter Sauce (GF)(D)

NUT ROAST — £20.00
Glazed Shallots, Vegetable Gravy (V)(VG)(N)

Dessert

SELECTION OF CHEF'S SWEET TAPAS — £8.50
A rotating assortment of bite-sized desserts (V)(N)

WARM CHOCOLATE BROWNIE — £8.50
Cinnamon Custard and Vanilla Ice Cream (V)

TRADITIONAL APPLE PIE — £8.50
Warm Vanilla Bean Custard (V)

SELECTION OF ICE CREAM — £5.00
Three Scoops of Artisanal Ice Cream (V)

All Main Courses are served with a selection of Roast Potatoes, Braised Swede, Glazed Carrots, Caramelised Parsnips, and Cauliflower Gratin.

Allergen Key: (V) Vegetarian | (VG) Vegan | (G) Contains Gluten (N) Contains Nuts | (S) Contains Shellfish

Allergy Statement: Please inform our team at the time of booking of any food allergies or dietary requirements. While we take every precaution to prevent cross-contamination, our kitchen handles nuts, shellfish, and gluten, and we cannot guarantee any dish is 100% allergen-free.