

# MENU

2 course £30 / 3 course £35

## PIZZA

12" Hand Stretched, Stone Baked, Neopolitan Pizza  
Mutti Tomato Base, 100% Mozzarella  
Served With Caesar Salad & OTR Garlic & Raita Dip

### Margherita **V**

Mutti Tomato / 100% Mozzarella / Olive Oil / Fresh Basil

### Pepperoni

Old World & American Style Pepperoni

### Four Cheese **V**

Devon Blue / Newton Cheddar / Sharpham Brie / Mozzarella

### Shellfish

Brixham Scallops / Mussels / Garlic / Lemon  
Pickled Shallots / Creme Fraiche / Water Cress

### Chilli Shellfish

Shell On & Peeled King Prawns / White Crab Meat  
Chilli / Lime / Creme Fraiche / Rocket

### Chicken Caesar

Chicken / Pancetta / Anchovies / Croutons  
Parmesan / Egg Yolk / Caesar Dressing

### Greek **V**

Cornish Olives / Feta / Artichoke / Roasted Peppers  
Basil / Red Onion / Pickled Cucumber

### Charcutier

Parma Ham / Bresaola / Rocket / Parmesan / Truffle Honey

### Spicy

Nduja / Jalapenos / Roqito Peppers  
Chilli Cream Cheese / Black Olive

## FISH COUNTER

Supplement fee charged on top of 2 or 3 course price.  
See board for fee based on fish market price.

Fresh fish delivered daily from the world famous  
Brixham Fish Market.

Speak to your server or look at our fresh fish counter and  
choose your favourite fish.

Have a fish to yourself or share a larger fish.

Fish can be whole or filleted and are all served with...

Fries / Salad / Tartare Sauce / Lemon  
Baked Potato & Wild Garlic Veloute

## GLUTEN FREE

• = Gluten Free Alternative Available

Whilst every care has been taken to remove them, some small bones may remain.  
If you have any dietary requirements or allergies please make a member of the team  
aware and we will do our best to cater for any needs required.

## NIBBLES

Porthilly Oysters **£2.50 each**  
Shallot Vinegar / Lemon

Exmoor Salted Caviar **£50**  
Blinis / Creme Fraiche / Lemon

'The Bread Shed' Focaccia **£5**  
Garlic Olive Oil / Balsamic

Parma Ham & Bresola **£5**  
Truffle Honey

Pitted Cornish Olives **£5**

## STARTERS

• **3 Brixham Half Shell Scallops**  
Garlic / Thyme / Lemon / Olive Oil / Panko

**Nduja Bolognese Arancini**  
Egg Yolk / Truffle Mayonnaise / Parmesan / Long Pepper

• **Brixham Crab Crumpet**  
Picked White Crab Meat / Lime / Sour Cream  
Lemon Mayonnaise / Coriander

• **Brixham Lobster 'Pot Noodle'**  
Picked Lobster / Bisque / Noodles / Corn / Spring Onion

### Crispy Miso Pork

12hr Pork Belly / Miso Caramel / Watermelon / Spring Onion / Coriander

### Crispy Chilli Chicken Wings

Harissa Yoghurt / Chilli Jam / Spring Onion

## MAINS

### St Austell Bay Mussels

Shallot / Garlic / Wine / Cream / Parsley / Fries / Focaccia

### Beef Burger

100% Angus Short Rib / 'The Bread Shed' Brioche Bun / Lettuce  
American Cheese / Truffle Mayonnaise / Coleslaw / Gherkin / Fries

### Seafood Spaghetti

Squid Ink Spaghetti / Squid / Mussels / Clams  
Chilli / Tomato / Basil

### Chicken & Parma Ham Caesar Salad

Chicken Breast / Cured & Crisp Parma Ham / Anchovies  
Caesar Dressing / Romaine Lettuce / Soft Egg / Croutons / Parmesan

### Market Fish Of The Day

Fries / Salad / Tartare Sauce / Lemon  
Baked Potato & Wild Garlic Veloute

## STEAKS

Supplement fee charged on top of 2 or 3 course price.  
For 1 person - £50 / For 2 people to share - £25

Steaks are served Medium Rare or Well Done  
Served with...

Fries / Peppercorn Sauce / Sticky Onions / Portobello Mushrooms

24oz Chateaubriand

35oz Long Bone Tomahawk

24oz Marbled Angus Sirlion

## VEGETARIAN / VEGAN

### Coco Rice

Satay Sauce / Toasted Coconut / Lime

### • Gazpachio

Basil Oil / Plum Tomato / Dried Tomato / Focaccia

### 'Beyond Meat' Burger

'The Bread Shed' Brioche Bun / Vegan Cheese  
Coleslaw / Gherkin / Fries

### • Halloumi Caesar Salad

Grilled Halloumi / Caesar Dressing / Romaine Lettuce  
Soft Egg / Croutons / Parmesan

## DESSERTS

### Pistachio Polenta Cake

Lemon Curd / Toasted Pistachio / Meringue / Lemon Sorbet

### • Milk Chocolate Bavories

Banana Split / Salted Toffee Popcorn / Banana Crisp

### • Set Natural Yoghurt

Poached Grapefruit / Honey Granola / Lavander Honey / Berries

### • 2 Scoop of 'Wild Gelato' or Sorbet

Chocolate Soil / Chocolate / Ask staff for flavours

## KIDS Under 14's Only

### 6" Margherita Pizza **£7**

### • Beef Burger **£7**

American Cheese / Chips

### • Grilled Chicken Breast **£7**

Chips

## SIDES

Caesar Salad **£4**

Fries **£3**

Greek Salad **£4**

## SUNDAY LUNCH

Available Sunday Lunchtime Only

Duck Fat Roasted Potatoes / Yorkshire Pudding / Spring Greens  
Cauliflower, Leek & Truffle Bake / Carrot & Star Anise Puree  
Stuffing / Hispi Cabbage / Gravy

Beef Topside & Sticky Beef Brisket

12 Hour Pork Belly & Braised Cheek

4oz Lamb Rump & Braised Lamb

Chicken Breast & Confit Leg Croquette

Spiced Nut Roast & Parsnip Cake **V**



**ON THE ROCKS**  
RESTAURANT • BAR

On The Rocks - Torquay @ontherockstorquay  
www.ontherocks-torquay.co.uk

# DRINKS MENU

## SPIRITS

£3 - per 25ML

### VODKA

Ciroc Red Berry / Black Cow Pure  
Belvedere

### GIN

Torquay Gin / Plymouth / Bombay Sapphire  
Bad Fagins Citrus Gin / 18pink / Hendrick's

### WHISKEY / BOURBON

Jack Daniels / Jamesons / Buffalo Trace  
Johnnie Walker Red  
Glenmorangie 10 Year

### RUM

Havana Club / Havana Club Dark  
Mount Gay

Cointreau, Pimms, Pernod,  
Disaronno, Archers,  
Baileys, Kahlua, Limoncello, Malibu,  
Southern Comfort,  
Chambord, Martini Rosso

LBV Port Quinta Do Castro

Patron Silver Tequila

Courvoisier VSOP

### MIXERS 200ml - £2.50

Coca Cola / Diet Coke

### Fever-Tree

Tonic / Slimline Tonic / Soda / Lemonade  
Lemon Tonic / Ginger Ale  
Elderflower Tonic

## BEERS

### DRAUGHT

Peroni - 1/2 pint £3 / pint £6

### BOTTLE

Corona - £4 / Punk IPA - £4

Peroni GF / Peroni 0% - £4

Bays Ale, Gold (Light) - £5

Bays Ale, Devon Dumpling (Dark) - £5

## CIDERS

### BOTTLE

Orchard Pig Reveller - £5

Annings Devon Cider - £5

Mixed Berries / Pear & Peach  
Elderflower & Cucumber

## COCKTAILS

Raspberry Bellini £8  
Chambord, Prosecco

Negroni £8

Plymouth Gin, Campari,  
Martini Rosso Vermouth

Martini £8

Plymouth Gin, Martini Extra Dry Vermouth

Sour Trace (Whiskey Sour) £8

Buffalo Trace Bourbon, Foamed Fresh Lemon

Elderflower & Strawberry Bramble £8

Plymouth Gin, Lemon

Mai Tai £8

Havana 3yo, Havana 7yo, Lime, Almond, Orange

Dorset Cow (Moscow Mule) £8

Black Cow Vodka, Ginger, Lime, Mint

Margarita £8

Tequila, Cointreau, Fresh Lime

Espresso Martini £8

Black Cow Vodka, Kahlua, Espresso

Baileys Martini £8

Baileys, Disaronno, Vodka, Cream

Amaretto Sour £8

Disaronno, Foamed Fresh Lime

Aperol Spritz £8

Aperol, Prosecco, Soda

## SOFT DRINKS

Coca Cola / Diet Coke / Orangina / Appletiser

All - £3

Frobishers Juices - £3

Orange / Apple / Pinapple / Tomato

Mango / Cranberry

Luscombes - £3

Sicilian Lemonade / Ginger Beer / Elderflower

Still Water - 330ml £2 / 750ml £3

Sparkling Water - 330ml £2 / 750ml £3

## COFFEE & TEA

Earl Grey, Chamomile, Green Tea, Darjeeling  
English Breakfast, Super Fruit, Peppermint - £2

Espresso - £2

Americano/Flat White/Latte/Cappuccino - £3

## WHITE WINES

Please ask our staff if you wish to sample  
any of our wines before you purchase.

GLASS 175ml CARAFE 500ml BOTTLE 750ml

Muscadet - Fildefere, France

Dry, Fruity, Rounded

£6 / £17 / £24

Pinot Grigio - La Riva, Italy

Dry, Pear, Melon

£5 / £16 / £22

Verdejo - Amaranza, Spain

Crisp, Floral, Soft Fruits

£5 / £15 / £20

Sauvignon Blanc-Allan Scott,

Malborough, NZ

Juicy, Citrus, Tropical

£7 / £18 / £26

Chardonnay (Unoaked) - Bushranger,

Australia

Fruit, Citrus, Crisp

£5 / £16 / £22

Viognier - Caoba, Argentina

Soft, Apricot, Spice

£7 / £19 / £28

## SPARKLING

GLASS 125ml BOTTLE 750ml

Prosecco Brut - Mano di Fiori, Italy

Citrus, Dry, Crisp

£5 / £26

Champagne, Brut - Joseph Perrier

Rich, Brioche, Full

£60

## RED WINES

Please ask our staff if you wish to sample  
any of our wines before you purchase.

GLASS 175ml CARAFE 500ml BOTTLE 750ml

Sangiovese - La Casada, Italy

Light, Cherry, Spice

£5 / £15 / £20

Merlot - Caracara, Chile

Plum, Berries, Smooth

£6 / £17 / £24

Cabernet Sauvignon -

Les Ambassadeurs, France

Black Fruits, Cinnamon, Velvety

£6 / £17 / £24

Malbec - Zapa, Argentina

Fruit, Spice, Elegant

£7 / £18 / £26

Rioja Crianza - Cune, Spain

Red Fruits, Liquorice, Soft

£7 / £19 / £28

Shiraz - Bushranger,

Australia

Soft, Apricot, Spice

£6 / £17 / £24

## ROSE WINES

GLASS 175ml CARAFE 500ml BOTTLE 750ml

Zinfandel - Buffalo Ridge, USA

Sweet, Fruit, Creamy

£5 / £16 / £22

Cotes de Provence - #Lou, Peyrassol, Fr.

Strawberries, Smooth, Light

£7 / £19 / £28