



ON THE ROCKS

RESTAURANT • BAR

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

LUNCH / DINNER

12:30 - 2:30pm

6 - 8:30pm

2 course £25 / 3 course £30

Nibble £5

- **‘The Bread Shed’ Sour Dough V**
Whipped Brown Butter
- **Crispy Pork Belly**
Miso Caramel & Pressed Watermelon
- **Citrus Marinated Cornish Olives**
- **Fried Polenta - Cheese Fondue & Chive**

Starter

- **Creedy Carver Duck Nugget**
Christmas Pudding Puree,
Spiced Beetroot, Golden Raisin
& Candied Pecans
- **Cured & Smoked Salmon Pastrami**
Mustard Snow, Olive, Gherkin
Toasted Rye, Smoked Butter & Caviar
- **Cornish Charcuterie**
Fennel Salami, Spianata,
OTR Accompaniments
- **3 Patagonia Red Shrimp - Hot or Cold**
Lemon & Bloody Marie Mayonnaise
- **3 River Teign Oysters & 3 Vinegars**
Champagne, Cucumber & Shallot

Butternut Squash Risotto V

Bitter Chocolate Granola,
Pickled Walnuts
& Burnt Orange

Sunday Roast

Sunday Lunchtime Only

All Roasts are served with
Seasonal Vegetables,
Yorkshire Pudding, Stuffing
& UNLIMITED ROAST POTATOES.

Chicken Breast

Pork Belly

Beef Topside

Lamb Shank

Nut Roast

Main

- **Chateau Briand - FOR 2 to share £10pp SUP**
Served Medium/Rare
Fries, Stout Mustard, Sticky Onions,
Mushroom Duxelle & Peppercorn Sauce
- **Whole Fish of the Day**
Shaved Squid, Tarragon & Mint,
Pear & Almonds, Charred Hispi & Fries
- **Wine Braised Lamb Shank**
Pistachio & Apricot Crust, Harissa Peas,
Bone Marrow Mashed Potato
& Lamb Sauce
- **Roasted Chicken Breast**
Carrot/Carrot/Carrot, Glazed Red Cabbage,
Black Onion Seed Waffle & Bread Sauce
- **Roasted Monkfish Tagliatelle**
Squid Ink Tagliatelle, Sunblushed Tomato,
Mussel, Chilli & Coconut Cream,
Chorizo & Basil Oil

Wild Mushroom Arancini V

Sage & Garlic Panisse, Pear, Artichoke,
Tenderstem Broccoli & Blue Cheese

Side £4

Charred Hispi & Bread Sauce

- Fries
- Bone Marrow Mashed Potato & Onion Gravy
- Glazed Red Cabbage

Dessert

- **Dark Chocolate Delice**
Sea Salt, Cherry Sorbet & Honeycomb
- **‘B52’**
Baileys Panacotta, Kalhua Chocolate,
Grand Manier Jelly,
Chocolate Soil & Orange Sorbet

Apple & Caramel Tart

Brown Butter Custard
& Vanilla Bean Ice Cream

“Dark ‘N’ Stormy” Pudding

Goslings Rum & Caramelised Ginger Sauce
& Ginger Bread Ice Cream

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.