

SIDES

Chips / French Fries	£2.20	Side Salad	£2.20
Onion Rings	£2.50	Vegetables	£2.00

Anything else just ask, we will see what we can do

ROCKY MONSTER MENU

Drink + Main Meal + Dessert = £5

Drink

Fruit Shoot (orange or blackcurrant), Pepsi or Lemonade

Main Meal

Carvery (A single visit)

Spaghetti & Meatballs in a tomato sauce

Chicken Nuggets & Chips

Homemade Fish Fingers & Chips

Dessert

Ice Cream (Strawberry, Chocolate, Vanilla)



Child Carvery is available to under 10's Only.

TAKE AWAY

Tell a member of our team you'd like a takeaway. They'll give you a box to fill with whatever you fancy from our tempting deck. Return home with a delicious Gibraltar Rock Carvery meal, yours to enjoy in front of the telly, or wherever you like.



Take away Carvery just £6 seven days a week.

All our food is available for take away.

Don't forget about our first floor Restaurant and Bar for relaxed dining with fabulous views. Perfect for small gatherings and parties. All occasions catered for.



FREE WIFI AVAILABLE

Just ask your server for details



LIKE AND FOLLOW US

@thegibroch

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering. All items are subject to availability. All prices include VAT at the current rate.

WINE

House Wine by the Glass 125ml/175ml

Healy & Gray Pinot Grigio (BOTW) £2.50/£3.50

Crisp wine with fruity aromas and flavours of citrus and apple.

Healy & Gray Chenin Blanc (BOTW) £2.50/£3.50

Pale yellow in colour with a green tint. A clean and lively wine.

Liebfraumilch Schmitt Sohne Qba (Germany) £2.50/£3.50

An attractive, light and floral medium sweet wine with a scent of fresh grapes.

Healy & Gray Zinfandel Rose (BOTW) £2.50/£3.50

Bright salmon pink in colour with a fresh nose of raspberry and strawberry.

Healy & Gray Merlot (BOTW) £2.50/£3.50

This wine has a fine nose of red fruits, most notably that of strawberry.

House Wine by the Bottle

Healy & Gray Pinot Grigio (BOTW) £11.95

Crisp wine with fruity aromas and flavours of citrus and apple.

Healy & Gray Chenin Blanc (BOTW) £11.95

Pale yellow in colour with a green tint. A clean and lively wine.

Liebfraumilch Schmitt Sohne Qba (Germany) £11.95

An attractive, light and floral medium sweet wine with a scent of fresh grapes.

Healy & Gray Zinfandel Rose (BOTW) £12.95

Bright salmon pink in colour with a fresh nose of raspberry and strawberry.

Healy & Gray Merlot (Australia) £11.95

This wine has a fine nose of red fruits, most notably that of strawberry.

White Wine by the Bottle

Via Alta Sauvignon Blanc (Chile) £15.95

A fresh, zesty Sauvignon Blanc bottled young to capture natural aromatic characteristics and acidity, which is typical for this variety.

Jarra Wood Chardonnay (Australian) £15.95

Fresh and well balanced, flavours of melon and peach with rich aromas.

Red Wine by the Bottle

Faustino Rivero Crianza - Rioja (Spain) £18.50

This wine has matured in American oak casks for 12- 14 months and has spicy aromas, with moderate tannin on the palate

Jarra Wood Shiraz (Australia) £15.95

Classic Australian Shiraz. Ripe cherry and raspberry flavours with a pepper spice finish.

Via Alta Cabernet Sauvignon (Chile) £15.95

A deep-coloured, rich, blackcurrant flavoured Cabernet Sauvignon. This wine has a long finish with a hint of mint.

Rosé Wine by the Bottle

Healy & Gray Zinfandel Rose (BOTW) £12.95

Bright salmon pink in colour with a fresh nose of raspberry and strawberry.

Sparkling Wine & Champagnes by the Bottle

Asti Martini (Italy) £17.50

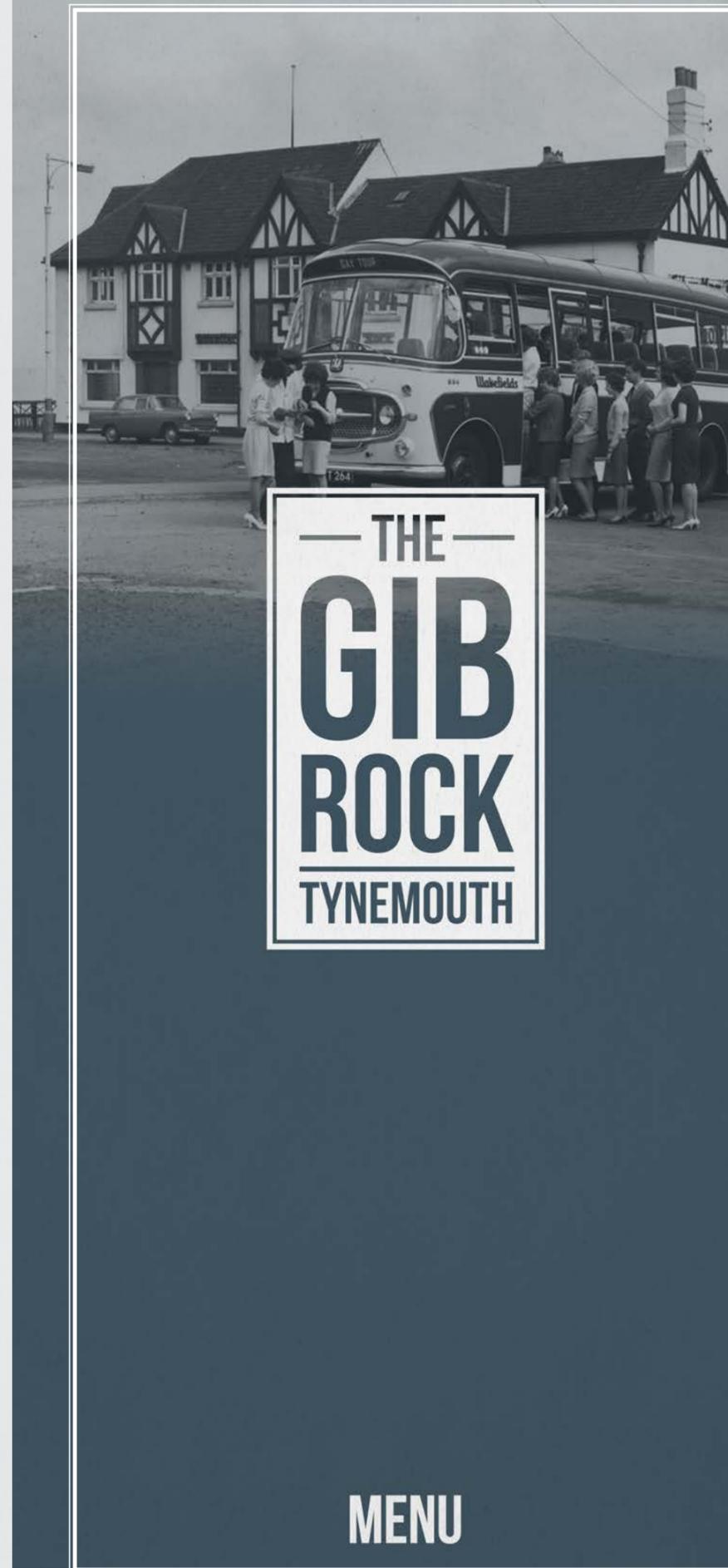
Classic party fizz with sweet, ripe, grape-like flavours.

Prosecco Serenello (Italy) £18.50

The delicious aromas of apple and pear melt into a smooth and fresh wine.

Moet & Chandon Brut N/V (France) £45.00

Still the best selling non vintage Champagne in the UK, this classic blend boasts notes of green apple and citrus fruits.



STARTERS

- Chef's Soup of the Day** £3.95
Served with bread roll and butter.
- Prawn Cocktail** £4.50
The classic, served with bread and butter.
- Belly Pork & Black Pudding** £4.50
Slow cooked, tender belly pork with black pudding and apple sauce.
- Battered Brie** £4.50
Served on a bed of mixed leaves with a pot of cranberry sauce.
- Tomato, Mozzarella & Basil Salad** £5.00
Sliced beef tomato and buffalo mozzarella topped with basil and garlic olive oil.

CARVERY

- Single Carvery Monday to Saturday** £7.00
A single Carvery Meal for £7 Monday to Saturday
Two Carvery Meals for £10 Monday to Saturday (Excluding bank holidays)
A single visit to the carving deck only.

SUNDAY

- A Visit to the Carvery** £8.95
A choice of three roast meats with a Yorkshire pudding, sage and onion stuffing and all the vegetables you can eat.
- Starter and Carvery** £11.95
A choice from our Starters and a visit to our carving deck. A choice of three roast meats with a Yorkshire pudding, sage and onion stuffing and all the vegetables you can eat
- Carvery and Dessert** £11.95
A visit to our carving deck for a choice of three roast meats with a Yorkshire pudding, sage and onion stuffing and all the vegetables you can eat. Then a choice from our Dessert selection.
- Starter, Carvery and Dessert** £14.95
A choice from our Starters, then a visit to our carving deck for a choice of three roast meats, with a Yorkshire pudding, sage and onion stuffing and all the vegetables you can eat. All finished off with a Dessert

GO KING SIZE FOR £2 EXTRA

For £2 we will carve you extra meat and serve you another Yorkshire pudding

TWO CARVERY MEALS FOR £10

MONDAY - SATURDAY

(Excluding bank holidays)

Additional Carveries will be charged at £7 each.
A single visit to our Carvery per person.

**TWO FOR
£10**

FROM THE FARM

- Steak and Newcastle Brown Ale Pie** £7.95
Served with chips and garden peas.
- Sizzling Chicken** £8.95
Strips of chicken with peppers and onions in a sweet chilli sauce. Served with boiled rice and soy sauce.
- Lamb Shank** £11.95
Served in a rich cranberry gravy on a bed of crushed, minted new potatoes.
- Sirloin Steak** £11.95
8oz 21 day hung british Sirloin steak cooked to your liking. Served with chunky chips, onion rings and roasted tomato. Add Pepper or Diane sauce for £1 extra
- The Rock Burger** £7.95
8oz Prime Aberdeen Angus Beef burger with cheddar cheese, fries, salad, relish, dill pickle and onion rings. Optional extras below
- Optional Burger Extras**
Add a second Beef pattie for £2 and extras like bacon, jalapeños, sliced mushrooms, BBQ sauce for 50p each.
- Ploughman's Board** £8.95
Locally made pork pie, slices of our own honey roast ham, mature cheddar cheese and all the accompaniments

“Anything you're not sure about or would like to change just ask a member of our team and we will see what we can do”

FROM THE FIELD

- Vegetable Lasagne** £7.95
Severed with garlic bread and a mixed salad.
- Broccoli and Blue Cheese en Croûte** £6.95
Select vegetables of your choice from our carving deck.
- Quorn Sausages with Vegetable Gravy** £7.00
Select vegetables of your choice from our carving deck.
- Vegetable Selection** £5.00
Help yourself to a selection of vegetables from our carving deck.

FROM THE SEA

- Fish & Chips** £8.95
Deep fried, battered, local North Shields Fish Quay Haddock or Cod.
Served with mushy peas and homemade tartare sauce.
- Breaded Scampi** £9.95
Deep fried breadcrumb scampi tails with chips, peas and home made tartare sauce.
- Salmon Fillet** £9.95
Served with boiled potatoes, salad and a lemon parsley butter.

JUST A SNACK

- Fish Finger Sandwich** £5.95
Hand battered fish fingers in a soft roll with homemade tartare sauce and chunky chips.
- Warm Roast Ham Sandwich** £5.95
Served straight from our carving deck on oven baked bread with a pot of English mustard and chunky chips.
- Hot Beef Sandwich** £5.95
Served straight from our carving deck on oven baked bread with gravy, a pot of horseradish sauce and chunky chips.

FOR DESSERT

- Hot Dessert Of The Day** £4.10
Ask a member of our team for the hot dessert of the day.
- Warm Chocolate Brownie** £4.10
Served with Amaretto Chocolate Sauce and Ice cream.
- Hot Belgian Waffle** £4.10
Served with toffee and chocolate sauce and vanilla ice cream.
- All hot desserts are served with cream, ice cream or custard.
- Visit our Dessert Cabinet** £4.10
Choose one of the beautiful handmade desserts from our cabinet.
- Ice Cream Selection** £3.60
A choice of vanilla, chocolate and strawberry, or why not all three?
- Lemon Meringue Sundae** £4.75
Vanilla ice cream, crushed meringue and lemon sauce.
- Raspberry Sundae** £4.75
Vanilla ice cream, fresh raspberries and raspberry sauce.

All desserts may contain nuts or nut extracts.

BEVERAGES

- Tea or Green Tea** £1.80
A plain old fashioned cuppa.
- Cappuccino** £2.50
Espresso coffee with light and foamy steamed milk.
- Latte** £2.50
Espresso coffee with smooth and creamy steamed milk.
- Americano** £2.50
Double espresso topped up with water. Black or white.
- Macchiato** £2.00
Espresso coffee with a small amount of milk.
- Espresso** Single £1.95
Rich and intense Double £2.50
Espresso.
- Liquor Coffee** £4.20
- Calypso Coffee**
Fresh coffee with a shot of Tia Maria.
- Irish Coffee**
Fresh coffee with a shot of Jameson.
- French Coffee**
Fresh coffee with a shot of Martell.
- Hot Chocolate** £2.30
Smooth and creamy drinking chocolate.